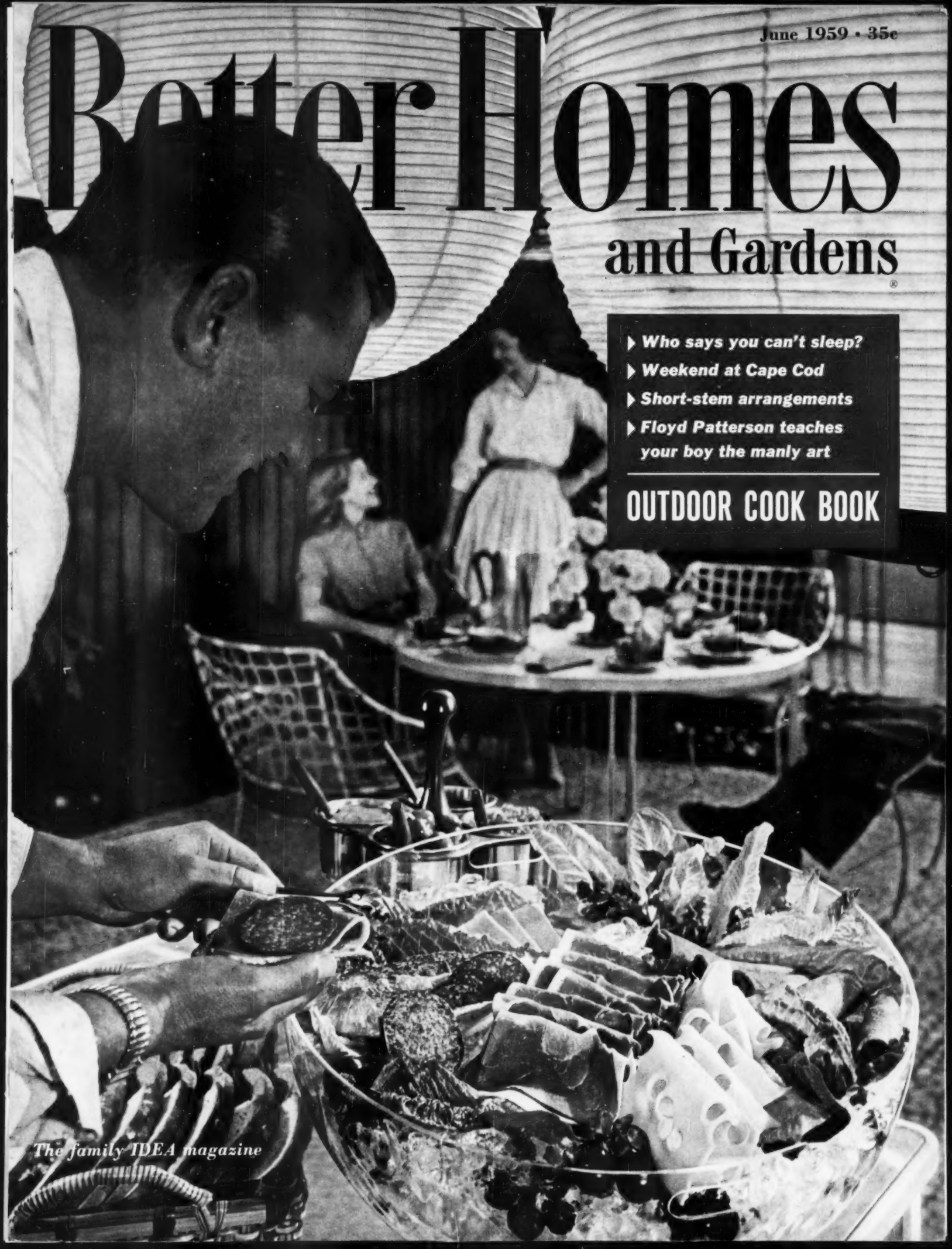
June 1959 • 35c

Better Homes and Gardens®



- Who says you can't sleep?
- Weekend at Cape Cod
- Short-stem arrangements
- Floyd Patterson teaches your boy the manly art

OUTDOOR COOK BOOK

The family IDEA magazine

LIKE TO FORGET FROST AND DEFROSTING? NOW YOU CAN!

'59 FRIGIDAIRE FROST-PROOF

REFRIGERATOR-FREEZER

TIRED OF TUGGING AT FROSTED-IN PACKAGES?

Tired of fighting frost-locked, frosted-over foods? Tired of hand defrosting? Messy automatic defrosting drip and icing? Tired of labels you can't read, torn wrappers? When frost gets you down, remember, there *is* a genuine FROST-PROOF foodkeeper. It is made by Frigidaire. It does away with both frost and defrosting for good!

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(*Serving tray convenience, too!*)

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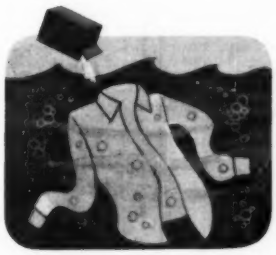

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. . .there's a left-in dirt that suds alone simply cannot get out.

But Clorox today, added to your laundry suds, dissolves this dirt.

Suds, plus today's Clorox bleach, give today's cleanest washes!

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made to smile at the

Sun

and laugh at the

Rain...

...made by

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made with

Firestone Velon

A folding chaise with convenient wheels shows that your ease and comfort come first with Lawnlite. Cool, resilient webbing woven of Firestone Velon adds to that comfort, resists fading, laughs off the rain, and is easy to wash. Velon adds beauty, too—beauty to match the smart styling of Lawnlite.

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Better Homes and Gardens®

June, 1959; Vol. 37, No. 6

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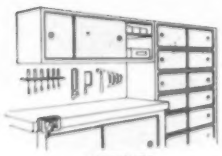

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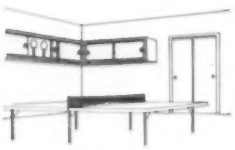

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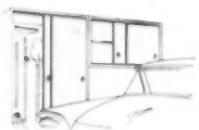
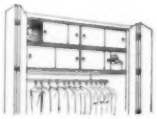
For panels of plywood, masonite, pegboard, plastic.

With Aluma-Slide, it's no trick to build sliding doors with "finger-touch" action. Each gleaming, aluminum track set comes packaged ready to use for ⅛", ¼", ⅜", ½" or ¾" panels. No special tools or skill needed. Installation is easy and fast for all these uses and more!



GARAGE

KITCHEN



CLOSETS

Write for Free folders or see your Hardware or Lumber Dealer!

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OKLAHOMA CITY OKLAHOMA

It's vine-planting time

Vines seem to be particularly designed for the gardener who's in a hurry. They grow fast—some as much as 20 to 30 feet a year. A few well-placed vines can give a new garden a look of maturity in just two seasons.

Vines are also versatile. Some can be used for screening, either to give privacy or to block out views. Many provide superb flowers. It'll take you about 15 minutes to plant one right, but the vine will work for you for years.

Clematis, like some large-flowered vines, doesn't grow thick or fast enough to be suitable for screening.

But it does bloom—producing many dozens of large flowers each year. Special tip: keep its top in the sun and its roots in the shade.

Trumpet vine and Trumpet honeysuckle are alternates. See catalogs or your local nurseryman for vines that do other jobs equally well.

Photographs: Stanley Warren

Except for a few vigorous types, vines are usually grown and sold in containers.

This reduces the shock of transplanting, and practically insures their success.

Set the vine at the same depth it grew originally. Back-fill with fertile, well-pulverized soil—no sod.

Leave a watering basin, and water with at least two or three gallons of water.

Water again every three or four days during the first few weeks. Shade soil from hot sun with a mulch.

Put a permanent vine support in place as soon as possible after planting.

A full-sized, high-fidelity chord organ only $695

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. . . made by the makers of the "Mighty Wurlitzer." And there's a mighty proud feeling for *you* when you play wonderful organ music on your Wurlitzer—in a matter of minutes. One finger of your left hand presses a button to produce beautiful chords. And just one finger of your right hand plays the melody. Hawaiian guitar, oboe, trumpet, banjo and many other instruments are yours to command with a flick of your finger. And all this beautiful music comes rich and full through the built-in 12″ high-fidelity speaker. The Wurlitzer sounds beautiful, and looks beautiful in a variety of fine woods, hand rubbed to satin-smoothness. The Wurlitzer Model 4000 Chord Organ can be yours for *$695.*

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This little girl and her family stay warmer in winter, cooler in summer, more comfortable all year 'round. Why? Because *all* the windows in her home are *Thermopane*® insulating glass.

You need to insulate your windows for the same reason you insulate your walls. If you don't, there'll be big "holes" in your walls' insulation.

Thermopane has a blanket of dry, clean air sealed between two panes of glass. Saves heat in winter! Cuts air-conditioning costs in summer! Saves work—because you never have to fuss with storm windows!

Thermopane is one of the sure signs of a quality house built for comfort and economy. Look for it before you buy. If you build, include *Thermopane* in your plans for better living.

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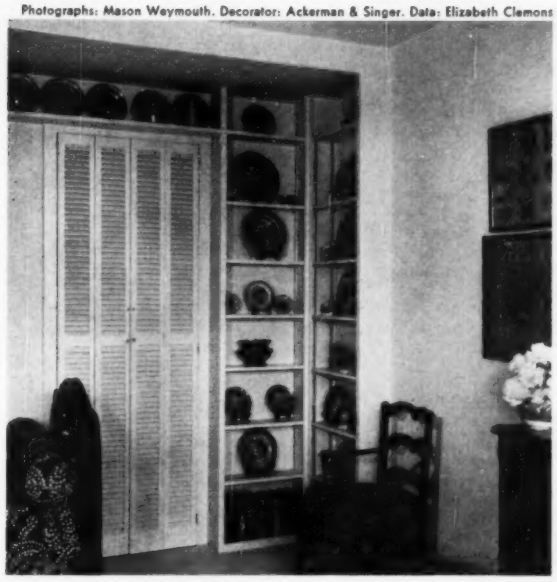
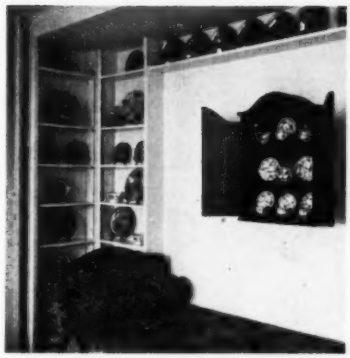
Here's how to

Show your collections

Photographs: Mason Weymouth. Decorator: Ackerman & Singer. Data: Elizabeth Clemons





Antique dishes arranged on built-in shelves are this room's high point. Supported by adjustable shelf brackets, these shelves can be repositioned for different groupings.

Note that books are wisely placed on bottom shelves. Unlike fragile dishes, they can take accidental knocks from the vacuum cleaner.

Line a small cabinet like this one with a daintily patterned paper and use it to display your favorite mementos. From the Mervyn Cowen home, Sausalito, California.

Photograph: Hedrich-Blessing. Decorator: Louise Bettner, A.I.D. Data: Margery Phillips

Use your prized collection to decorate your entry or hall. Sliding glass doors protect the dishes and figurines from dust—guard against strong breezes coming in through the entry door. From the home of Mr. and Mrs. Boone L. Wilson, Seattle, Washington.

Poster Pretty

Was ever a bed that "George Washington slept in" more carefully fashioned . . . more glowingly finished?

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Pennsylvania House Furniture, Lewisburg 19, Pa.

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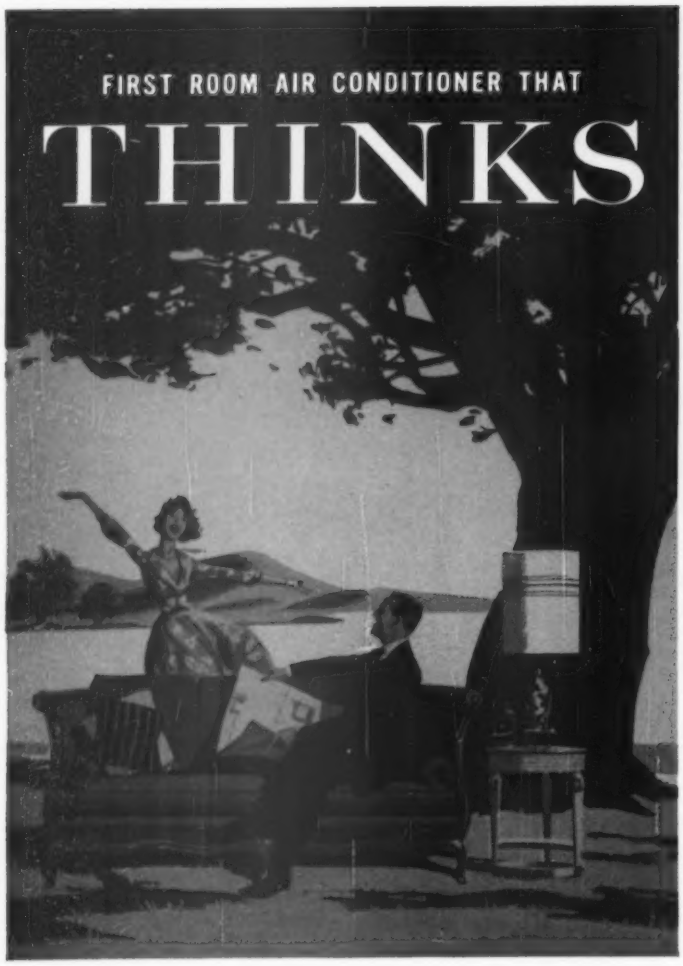
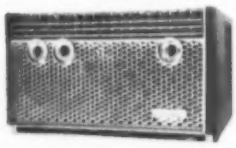


Automatically, constantly balances temperature and humidity

Tunes in Spring... all summer long!

New Chrysler Slender. Up to 10,000 BTU.



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More than a room unit! More than a dehumidifier! Fabulous Chrysler room air conditioner with Climate-Minder actually thinks of your comfort—day and night. On humid days, ordinary room units stop too soon—leave the air moist and clammy. But your Chrysler air conditioner keeps going until it tunes in—not just coolness—but refreshing Spring Climate. Call your Chrysler dealer today. He's in your Yellow Pages under "Air Conditioning Equipment".

CHRYSLER AIRTEMP

Airtemp Division, Chrysler Corporation, Dept. D-69, Dayton 1, Ohio

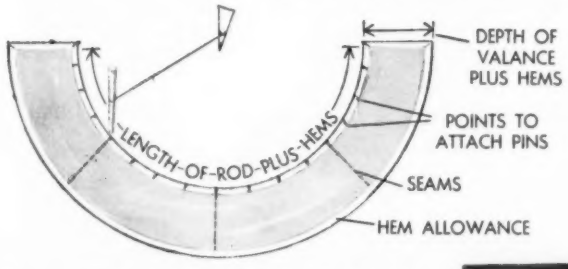
Valances do the trick

Simple valance covers only the wall space above the windows in this bedroom, helps give a "big window" look. It carries the Provincial motif of the bedspread across the room for an attractive balance of pattern. Hilliard Miller home, Colorado Springs.

Photographs: Burgess. Decorator: Marshall Morin, A.I.D.

Valance is cut like circular skirt, using half circle of fabric, with rings tacked on at 6- to 8-inch intervals. Lining is cut same size as valance.

Woven wood draperies filter sunshine, combine with gauze casement draperies for night-time privacy.

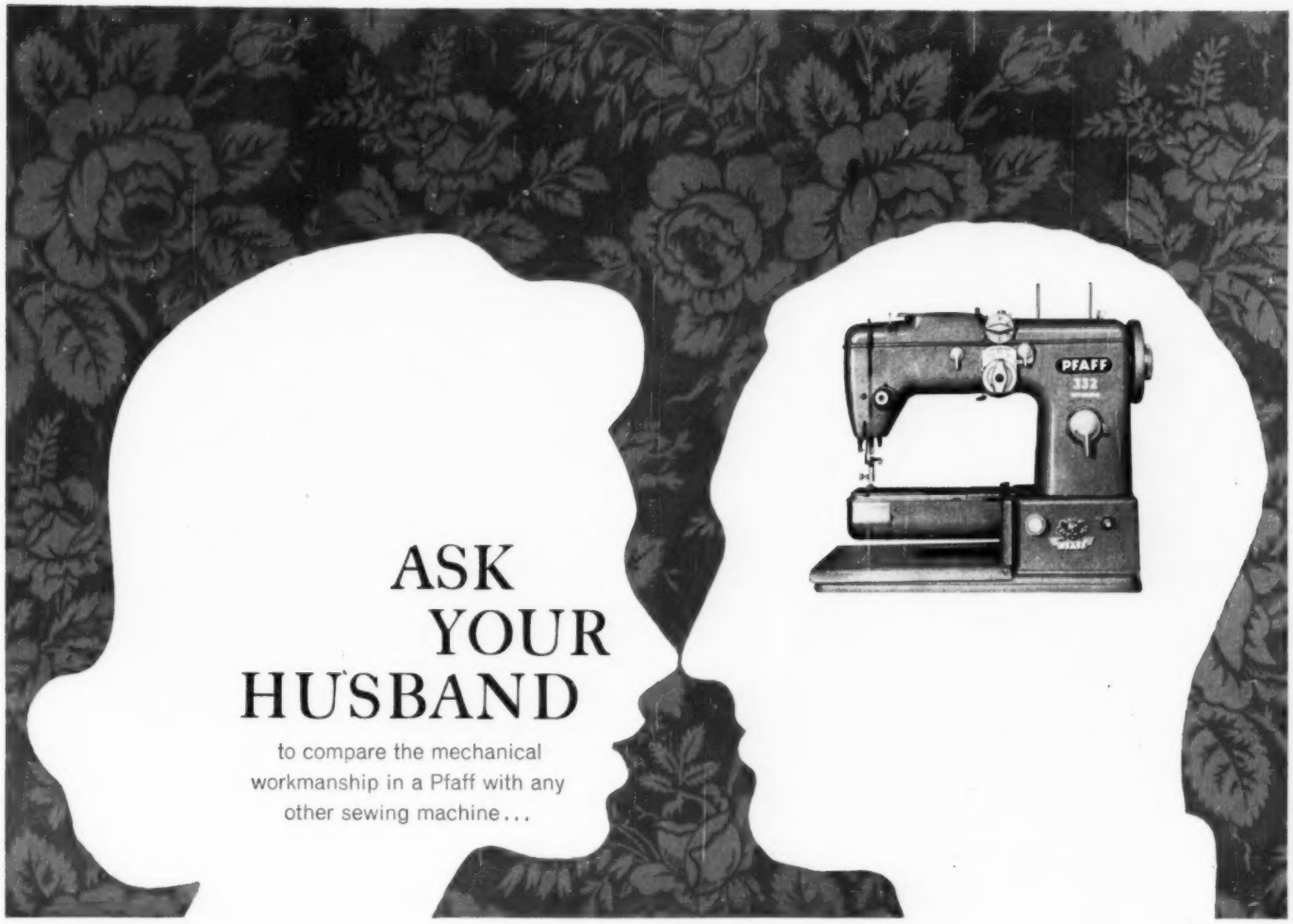


Inner curve of valance pattern is length of curtain rod plus about 6 inches for hems, fullness between rings. Divide this measurement by 3.14 for string length to use in drawing half circle.

Draw pattern on newspaper, using longer string for outer curve (depth of valance, plus hem allowance). For wide windows, piece fabric.

Side view of drapery hardware shows draperies hang from separate draw rods. Their tops start just above the bottom of valance instead of extending to ceiling—a fabric yardage saver.

More on page 12



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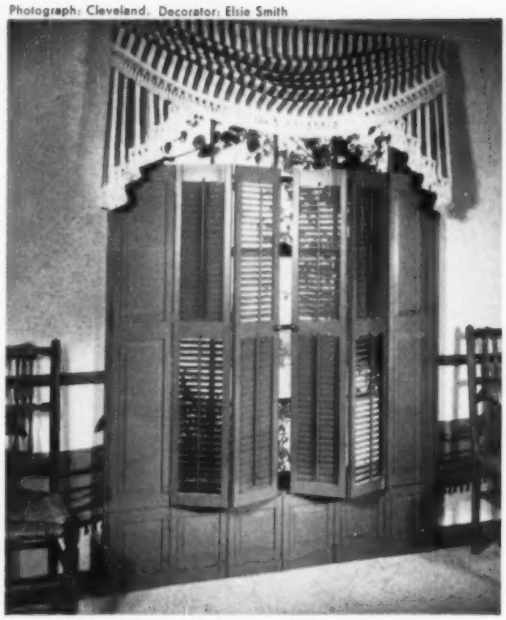
Valances do the trick

Begins on page 10

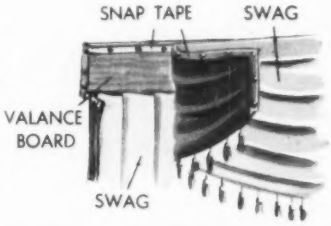
Photograph: Cleveland. Decorator: Elsie Smith



Draped swag softens straight lines of a shuttered window, repeats wallpaper motif around dado of room. Solid wood panels cover wall and woodwork, louvers cover the glass.

The swag is made in three separate pieces with snap tape stitched to the top edges. Other half of tape is nailed to valance board which gives a neat shape to the swag and supports it.

Swag snaps on and off valance board like a vanity skirt for easy dismantling. Angle brackets support valance board.



Photograph: Hedrich-Blessing. Decorator: Marcella Schwarb, A.I.D.

Here's a solution to the problem of casement windows that open *into* a room. Bottom tier of curtains can be drawn to the side out of the way of the open windows.

A valance covers the fixed panes at top of window, gives a completed look to window treatment. Both rods extend beyond actual window. Robert Fischer home, Cincinnati.

A *Bedtime Story* FOR BUSY MOTHERS

Once there was a beautiful young mother who had two active, attractive children and an extension phone beside her bed.

Thanks to the phone, she could read or romp with the youngsters and run her household at the same time.

When she had to take or make a call, she saved steps and stairs and time.

When she wanted to plan a birthday party or order a Christmas present, she could talk with complete privacy.

And all through the night she slept more peacefully, knowing that doctor, police, firemen and friends were as close as the phone by her bed.

As a result, life was easier, her family happier, and she looked younger than her years forever after.

* * *

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Write for Free Catalog

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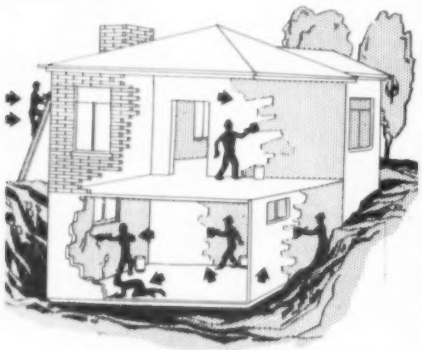
IF YOU ARE USING ORDINARY PAINT TO PROTECT MASONRY AGAINST WATER, *DON'T!*

Since 1912, The THORO System Materials have been the correct answer to masonry problems



THOROCLEAR 777

Invisible water repellent for brick and other masonry. Stops efflorescence, protects interior of homes.

THOROSHEEN RW7

Acrylic, non-odorous water repellent paint. Apply over new plaster; dries in 30 minutes.

WATERPLUG

Stops water instantly, patches cracks in masonry wall, seals junction between wall and floor from leaks.

THOROSEAL

Seals out water in masonry wall; beautiful pastel colors; costs only few cents a square foot.

THOROSEAL FOUNDATION COATING

Protect from outside below grade, keeps water out of basement, will not deteriorate.

Write for circular No. BH-50 "11 WAYS TO KEEP YOUR HOME BEAUTIFUL AND DRY"

STANDARD DRY WALL PRODUCTS INC.
BOX X, NEW EAGLE, PA.

Do you need a landing strip?

LIKE AIR STRIPS, landing strips are for the end of the trip. They help you get from the car door to the front door without stepping onto wet grass or into mud.

This landing strip, like many others, is more than a landing. It also serves as a walk to the house, and separates the curved blacktop driveway from the retaining wall.

Adjacent plantings are uncluttered—a good idea when several construction materials are blended. Wilcox and Laird, landscape architects. Dean A. Draper home, Bloomfield Hills, Michigan.

Photographs: Suter, Hedrich-Blessing

This landing is an extension of the walk, the two units forming a "T." The formal effect is intensified by the steel-trowel finish and by the use of white cement in the concrete.

The big rectangle of groundcover, to the left of the walk, helps soften the appearance without reducing the formality of the entrance. Harold F. Klein, landscape designer.

More on page 17

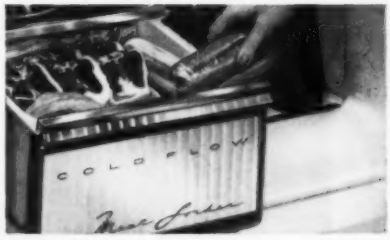
Philco Quality makes the bargain...

See... Touch... Compare!

Before you buy, look for the red Philco Quality Comparison Purse on every '59 Philco refrigerator. It shows you how to compare, quickly and easily, in the store.
When you compare, you'll see for yourself that nothing beats Philco's outstanding quality!

COMPARE! Only Philco gives you Tri-frigeration, with cold zones for every kind of food. Top: Automatic RF-1498.

COMPARE! Zero Zone Freezer (over 5 cu. ft.) holds 181 lbs. of frozen foods, features metal glide-out baskets, exclusive portable Ice Keeper, special racks and guards for every kind of fresh and frozen food package you buy!

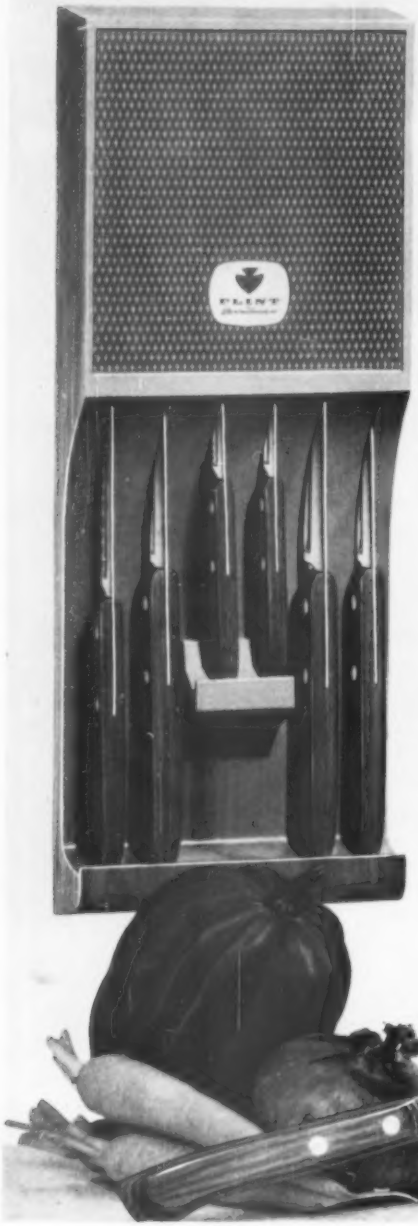


COMPARE! Philco had it first—and it's still the best! Cold Flow Meat Locker operates on its own cooling system, keeps a meat-perfect temperature always! Your precious meats stay fresh days longer without freezing! Porcelain.

COMPARE! New this year and absolutely the easiest-to-use shelf ever! Philco's Lazy Susan Pull-Out Shelf turns to the right, to the left and all the way around: lifts out for easy cleaning, holds plenty of food.

PHILCO

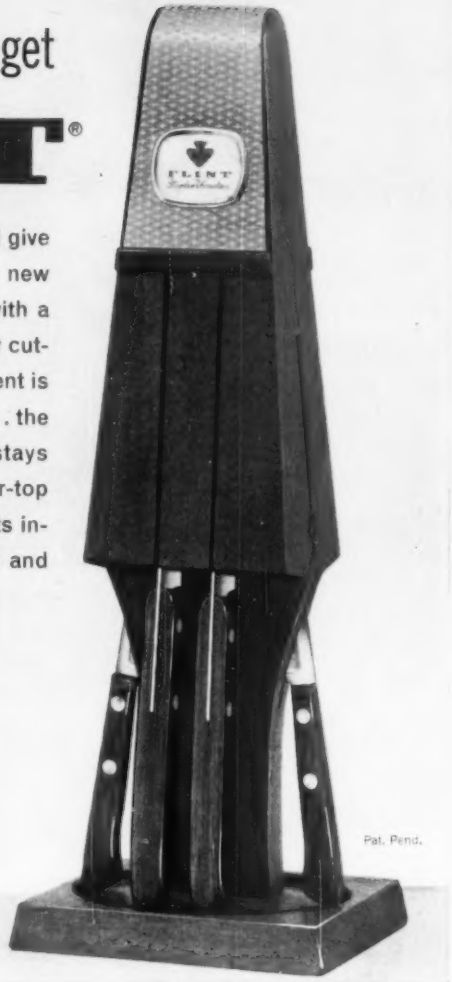
QUALITY FIRST!



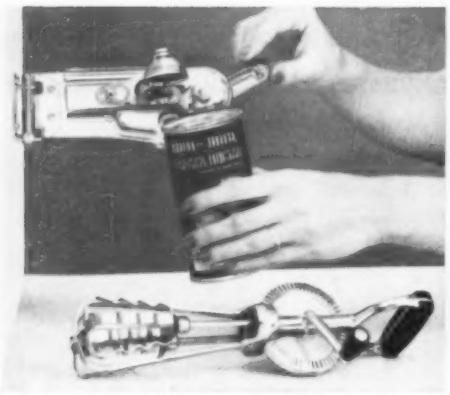
The perfect gift to give is the gift you'd like to get

FLINT®

If you want to give a gift that's sure to be liked give a gift you'd like to get—one of the beautiful new Flint Holdster Sets. They're brand new . . . with a custom assortment of the right knife for every cutting job. Exciting newcomer in each assortment is the first new kind of knife in your lifetime . . . the sensational new Flint Waverly Edge that stays sharp from year to year. Both the new counter-top "Susan" and the new Flint Wall Holdster Sets include six knives with stainless steel blades and Pakkawood® handles. Each $19.95.

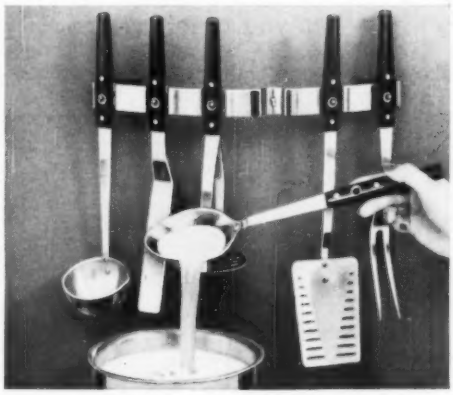


Pat. Pend.



New extra-fast "zipper-action" Flint Wall Can Opener zips open cans... "hands" you lid. Only $5.95. New Flint Mixer with amazing Rhythm Beaters whips the heaviest batters smooth. $4.95.

Flint stainless steel Cookware is made to give you *years* of cooking pleasure. Shines without polishing. 2 qt. double boiler $11.75. 58 other pieces and sets.



Famous Flint Kitchen Tools now available in a new size —*small*, tapered, and terrific to match the regular *tall*, tapered, and terrific size. Stainless steel. Guaranteed for 15 years. Gift-boxed sets from $12.95.

YOU GIVE AND GET QUALITY PLUS IN EVERY FLINT PRODUCT

....made by the greatest EKCO® *name in housewares*

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Do you need a landing strip?

Begins on page 14

Stanley Warren

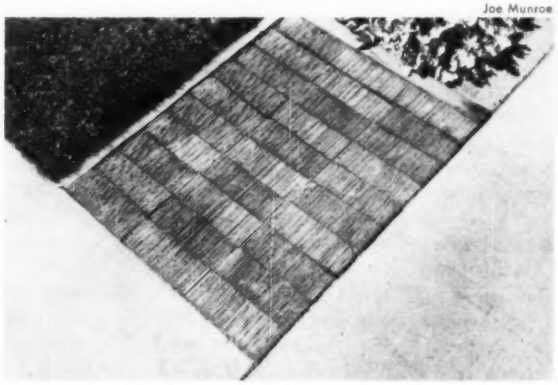
This landing serves guests who park at the street. And it is a true strip—little more than 20 inches wide, which is the practical minimum. Extra length provides landing space for two cars.

Notice that the walk flares slightly where it joins the landing. The concrete is finished with a rough sand-float surface so that it matches the texture of the street paving.

These concrete block landing strips are hybrids. They obviously serve as walks and are certainly decorative edging for the off-street parking area. But the purpose remains the same.

The concrete blocks still help the passenger keep his feet dry from the time he parks until he gets to the door. Lee F. Ross, landscape architect. George McDowell home, Bloomfield Hills.

Joe Munroe



A rectangle of bricks provides the necessary landing space for this narrow driveway. The pad neatly fills the corner formed where the housewalk joins the driveway.

Redwood, used throughout the garden for retaining flower beds, is also used here to outline the bricks and help them blend into the garden scheme. Gil Rovianek, landscape architect.

ALL NEW!
ALL TRANSISTOR GARAGE DOOR OPERATOR

Stay warm and dry—just push a button in your car and open your garage door

DELCO-MATICALLY

The easiest way to open a garage door is from *inside* your car! And the most dependable door operator you can buy is the new, all-transistor Delco-Matic. Tiny, but powerful transistors make this year's model virtually service-free—as proved in a 500-home, country-wide test. You merely push a button and operate your garage door automatically. Another button inside your garage or house also operates the door. It's the most practical way to move the heaviest, bulkiest moving part around your home.

The Delco-Matic fits almost any garage, and nearly any type of door. Built-in safety features protect children and pets; in event of power failure the door can be operated manually. It's a wonderful convenience that keeps you and your family safe, warm and dry.

Delco-Matic Garage Door Operators are manufactured by Delco Products and backed by General Motors. Write today for more information on this inexpensive investment in comfort and convenience, or look for Crawford Door Sales Company in your telephone directory.

mail to: BHG-6

DELCO PRODUCTS Division of General Motors Corporation, Dayton 1, Ohio

Delco-Matic Garage Door Operators are sold, installed, warranted and serviced by Crawford Door Sales Company, the nation's leading garage door specialists.

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Ever so subtle with your elegance . . . you love the simplest lines of fashion . . . wear them with a certain charm and grace.

Even on difficult days, nothing can mar your poise . . . for you choose Tampax® internal sanitary protection.

You wouldn't dream of using anything but Tampax. It's invisible and unfelt when in place. There are no binding belts—no chafing, cumbersome pads. Nothing can show and no one can know. Tampax is dainty to use, change and dispose of. Fingers never touch it. And extras tuck away in a tiny purse.

No wonder you've made Tampax your very personal choice! It's the nicer way, the modern way!

Tampax is available in Regular, Super and Junior absorbencies, wherever drug products are sold.

TAMPAX Incorporated, Palmer, Mass.

In praise of paper

A mother's salute to her children's playmate

By Jeannette Eyerly

Construction paper, scratch paper—loose or in pads—"vanilla" paper, newspaper, or corrugated; any kind of paper than can be written on, painted on or over, folded, cut up, gotten into, pasted or stapled together, is the one commodity that I could not do my mothering without. In one form or another—my affection also extends to shirt cardboards and packing boxes—paper has kept my children happier and busier than any plaything I have ever bought them.

Over the years they have not only drawn about a million pictures, but have made miles of paper chains—red and green for Christmas, orange and black for Halloween, and any old color chains just for the joy of making one that would reach from the bedroom to the kitchen. They've made "books" and valentines and Christmas cards and Mother's Day and Father's Day cards. They've made paper dolls by the hundreds and clothes for them that numbered in the thousands; cut stars and snowflakes and strings of little girls holding hands. They've plain-painted and finger-painted; made papier mache sculpture and paper boats to sail in their bath water and paper hats to wear on their heads.

They've executed dozens of murals on brown paper taped to the basement wall, with a daughter working on either end and a neighbor child in the middle. They've converted boxes into houses and trains and doll furniture. And if the boxes were big enough to get into, they became boats into which the children clambered before setting sail on a "sea." (I suppose now boxes automatically become rockets or satellites.)

The beauty of paper is that it's everywhere. It's not expensive if you want to buy it. Lots of it can be had for the asking. Your butcher, for example, may give you the makings for a mural. More than you think can be salvaged from the day's incoming third class mail. Most printing companies will sell odds and ends of paper at reduced prices. The brown paper jackets that come home over the dry cleaning can be opened up into giant-size sheets or cut down to more conventional size.

If some of the paper is too small, or otherwise not fitted for drawing or painting, it can be saved for games—the "dot" game, "hangman," or word squares. All of these are fine when traveling in the car or when someone's sick-abed.

Over the years I've bought, scrounged, and salvaged more than a ton of paper. And the end is not in sight.

My treasure drawer holds dozens of lopsided valentines, complete with bits of crumbling paper doilies and loving inscriptions; birthday and Easter and Thanksgiving greetings ornamented with an Eyerly child's garden of verses, drawings of flowers tall as houses and roundy Grant Wood trees; a crown made of brown paper emblazoned with the word MOTHER and presented to me long ago on "my" day.

If your children are going to have fun with paper they will need to have what one of my youngsters' contemporaries referred to as "McQuiment": scissors, crayons, pencils (both fat and thin), an eraser, a supply of interesting paper, and paste—"boughten" or homemade.

As the children's age and skill increase, water colors, show-card paints, charcoal sticks, and ink can be added. "Luxury" items for Christmas or birthday are a large roll of cellophane tape in a dispenser, a pencil sharpener, a punch, and a stapler.

Next, give them a place to work—the floor of their room liberally covered with several layers of newspapers will do nicely—and they're in business for hours and hours.

The only thing you need do—other than to give help if it is needed on a new project—is to take time to admire what your child has done. You needn't be effusive. Indiscriminate praise will make him want to keep everything he makes.

I discovered this the day my then-5-year-old daughter rescued from the wastebasket a large drawing of a house with curly smoke and three square-headed children jumping rope beneath a blazing orange sun. Holding it protectively to her, she gazed at me with sorrowful eyes and said, "Why are you throwing away the picture that your little girl made?"

I snatched it away and held it to my chest. "How did *that* get in the wastebasket?" I burbled. I must have convinced her for she trotted away happily, the drawing intact. But it was too much for me. I decided that thereafter I would praise good work and offer suggestions how poor work could be made better. It was either that or always empty the wastepaper baskets after dark.

So, I conclude, paper is a real friend in our home. When the children were small and bursting with energy to do things, it was always paper that kept them busily and happily occupied while I looked after my chores around the house. Because of paper, the children learned to use their hands well; to get their work done neatly; and to make do with what they had.

Even more important, I think, they have come to learn that the gift without the giver is bare, and that the little cards or pictures they made have far more meaning—simply because they made them.

Softness

you can feel it in the flakes... feel it in the clothes

Instant Ivory FLAKES

Surround yourself... surround your baby with softness... softness both of you will love against your skin... the softness of clothes washed in Ivory Flakes. Feel these delicate flakes... so much softer than granules. No wonder they leave clothes far softer than any detergent can. Whether you wash by hand or machine, don't take chances with baby's comfort or with your own lovely clothes. Use Ivory Flakes.

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Instant **Ivory Flakes**

99 44/100% pure® with gentle fabric brightener

You never have this! No more frost build-up! No more packages so locked in by frost, you can't get them out or read the labels.

You always have this! Now, with G-E Frost-Guard, everything is free of frost—walls, shelves and food! Packages are easy to identify.

NEW! FROST NEVER FORMS IN THIS GENERAL ELECTRIC FREEZER!

FROST-GUARD FREEZER
Model HA-13S

Progress Is Our Most Important Product

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You never have to defrost this freezer! New General Electric Frost-Guard System keeps it free of frost—automatically!

No more messy drip pans, food locked in by frost—this new General Electric Frost-Guard Freezer defrosts itself completely, automatically, every day.

Circulating air keeps foods safe. With the General Electric Frost-Guard System your frozen food is kept at safe zero-degree temperature always—thanks to the constant flow of sub-zero air.

You get all these General Electric conveniences, too: famous Straight-Line Design—fits flush with walls, even into corners; bookshelf door; 4 big shelves; swing-out basket; 20-can juice dispenser.

Ask your G-E dealer to show you the 13-cubic-foot Frost-Guard Freezer soon. He'll also be glad to show you other G-E Freezers in 10-, 11-, and 18-cubic-foot capacities. Household Refrigerator Dept., General Electric Co., Appliance Park, Louisville 1, Ky.

Bookshelf door puts everything where you can reach it without stretching. Stores food like books on a shelf.

Economy of space. Takes ½ the floor space of a chest-type freezer, yet stores all food within easy reach.

These FOODS are NEWS!

Meats, main dishes

Boneless, fully cooked hams now sport the traditional ham silhouette. Because such a ham is so simple to carve yet attractive in shape, it's ideal for a buffet dinner. Weight range: 8 to 12 pounds.

Spaghetti with ground beef is a new canned product. Also Italian-style spaghetti. Just heat and serve for easy one-dish meals. Each 15½-ounce can holds 1¾ cups.

Desserts

Pound cake and banana-flavored cake are the latest in loaf-size cake mixes. To whip up a golden pound cake, beat egg and milk with the mix (8-ounce package). The banana-cake mix comes in a 10-ounce package—add egg and water, then bake as one loaf or layer, or as 12 cupcakes.

Two angel-food cake mixes, just out, are orange and pineapple-lemon. In either 1-pound package, you'll find egg-white mix and flour mix (with crystals of real fruit for flavor). Water is all you add.

Apple-crunch mix. You fix and bake this old-time dessert all in one pan! The 11½-ounce package gives you a spicy sauce mix, dried apples, and a crunch-crust topping. Just spread the apple mixture in 8-inch round pan or 9-inch pie pan; add boiling water and topping. Serve warm from the oven with milk or cream, whipped cream, or ice cream.

Extras to watch for

Popover mix (6-ounce box) will help bolster your confidence. Now you can count on perfect, mile-high popovers every time! They're big, puffy, and golden brown—delicious served hot with lots of butter, or filled with creamed ham for luncheon. The mix, plus eggs and milk, makes 12 large, 15 medium, or 48 miniature popovers.

Romaine soup, a specialty of a famous Florida inn, is now a canned item. A delicate-flavored puree of chicken, vegetables, and clams, this creamy gourmet soup is especially delightful chilled. Available in 10¾-ounce cans at many fancy-food stores or by mail order.

Lemon chips have been added to your choice of tiny candies; others of this type are chocolate and caramel chips. Call on these lemon candies to give fresh fruit flavor and sunny color to cookies and desserts. Packed in 6-ounce bags.

Chicken-stock base, a fine powder, dissolves quickly in water to make an extra-rich, herby broth. Add it to casseroles, a la kings, gravies, soups, or any other dish where chicken flavor is the keynote. Because it is powdered, you can add just the right amount to suit your taste. In 2¼-ounce jar.

Enriched farina can be cooked in just 30 seconds these days. Simply sprinkle instant farina into boiling water and stir for 30 seconds. Let stand 30 seconds and your hot cereal is ready! In 14-ounce and 1-pound 12-ounce boxes.

no matter how you sleep... *Halfback*

sleep away tension

Mannequin

on the Englander

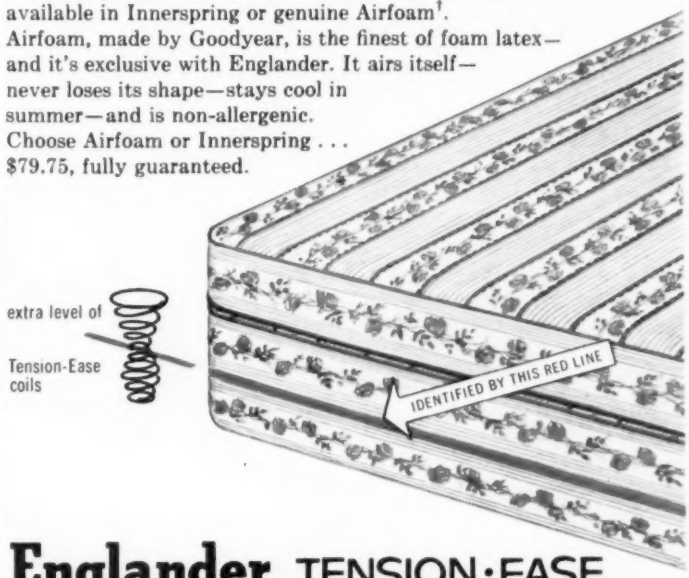
Bulldozer

TENSION·EASE* mattress

the only FIRM mattress with the EXTRA level of Tension-Ease coils!

A firm mattress is good for you. Your body needs firm support. But an ordinary firm mattress is not enough. You need to unwind . . . to sleep the day's tensions away. The Englander Tension-Ease is designed to give you firmness . . . *and* relief from tension.

The Englander Tension-Ease is the only mattress available in Innerspring or genuine Airfoam†. Airfoam, made by Goodyear, is the finest of foam latex—and it's exclusive with Englander. It airs itself—never loses its shape—stays cool in summer—and is non-allergenic. Choose Airfoam or Innerspring . . . $79.75, fully guaranteed.



Englander TENSION·EASE

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Model shown $19.95.* Other COSCO serving carts from $13.95.*

Superb room service: this walnut and brass serving cart at $19.95!*

You'll need a jeweler's eye to tell it isn't really softly rubbed wood and brass. But thanks to a special COSCOAT 5-ply finish, its shelves are actually enamel-on-steel and virtually indestructible. Another special process makes the golden brass frame everlasting, a breeze to keep gleaming. True elegance on 3″ rubber casters to roll in refreshments galore . . . beautifully, effortlessly, soundlessly. At department, furniture and hardware stores. Get this cart and the compliments that come with it!

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COSCO — for every purpose . . . every purse

Bookshelves from $13.95.* Stools from $5.45.* Step Stools from $10.95.* Card Tables from $11.95.* Folding Chairs from $7.45.* Juvenile Furniture from $8.45.*

*Slightly higher Colorado and west.

Faster shade from sapling trees

Water your young shade trees occasionally and they'll grow pretty well. But give them the little extra attention we suggest here and you can get dramatic results—the equivalent of three years' growth in just two years. That's a good return for a few minutes' work.

Young trees have the ability to grow much faster than trees approaching maturity. Take advantage of this by feeding and watering them regularly while they're still young enough to respond.

Except under the most severe growing conditions, you can reasonably expect your young shade trees to increase their height at least 3 or 4 feet each year.

Feed. Use a tree food high in nitrogen, such as 10-8-6 or 10-6-4 formula. Rate for trees up to 6 inches in diameter at breast height: 1 to 2 pounds of fertilizer per inch.

Spread food under limbs but not within 6 inches of the trunk. Scratch food into the soil—water liberally. Repeat this feeding each spring.

Photographs: Stanley Warren

Mulch. Spread 2-inch layer of grass clippings, peat moss, ground corncobs, or similar mulch around the tree after you apply plant food.

Mulch will hold moisture, help control the weeds, and keep soil temperature even.

Keep the trunk wrapped the first couple of years to prevent possible damage from sunscald and borers.

Water. Soak newly planted trees once every week the first year after planting. After the first year, water once every two or three weeks.

A canvas hose soaker or a water breaker puts a lot of water where it's needed, without washing away soil.

Or thrust feeder and water lance to root zone to apply water and food directly.

Beautiful answer to many wishes

Ask your Crane Plumbing Dealer for the answers on bathroom plans. His skill and experience assure you the quality installation your Crane fixtures deserve.

A lot of wishes have been made for the humble bathroom closet. Couldn't it be more attractive? More comfortable? Less inclined to stick when flushing—or gurgle after?

As you see right here, the answer is a beautiful "Yes"! There *are* such closets, and your Crane Dealer has them.

Typical of the Crane line is the Criterion closet. It boasts a trim, low look—an effect aided by the enclosed seat. Its styling echoes that of the lavatory and bath (so skillfully that the Criterion group was voted among "the best designed products of modern times").

Better still, here is design with a purpose. Design for *comfort:* Crane's posture-correct seat assures it. Design for *convenience:* the broad, flat base makes cleaning easy. Design for *smooth working:* Crane's exclusive flapper valve puts an end to annoyance.

It's for just such reasons that Crane is preferred over any other plumbing brand (by a big 28% in the latest poll). Really, wouldn't *you* prefer Crane, too? After all, Crane quality costs no more.

CRANE® THE PREFERRED PLUMBING

Crane Co., 836 South Michigan Avenue, Chicago 5, Illinois

VALVES • FITTINGS • PIPE • PLUMBING • HEATING • AIR CONDITIONING

New General Electric bulbs

NEW IMPROVED G-E YELLOW BUG-LITES INVITE PEOPLE, NOT BUGS

Cute as a bug's ear. That's how she looks under those new and better G-E Yellow Bug-lites. Their improved, warm yellow light welcomes guests, but fools most night-flying insects because they don't even see it. In fact, more bugs now overlook G-E Yellow Bulbs than ever before. So instead of chasing bugs around your porch and yard, put G-E Bug-lites in your outdoor sockets. Be prepared for your neighbor to bulbsnatch your G-E Bug-lites after your bugs go over to his place. Get a handy 4-bulb pack! 100 watts, each 31¢. 60 watts, 29¢

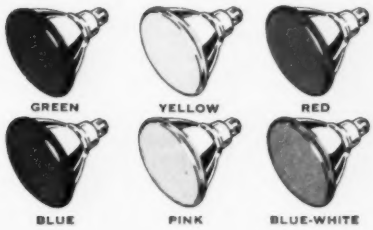
make happy summer nights

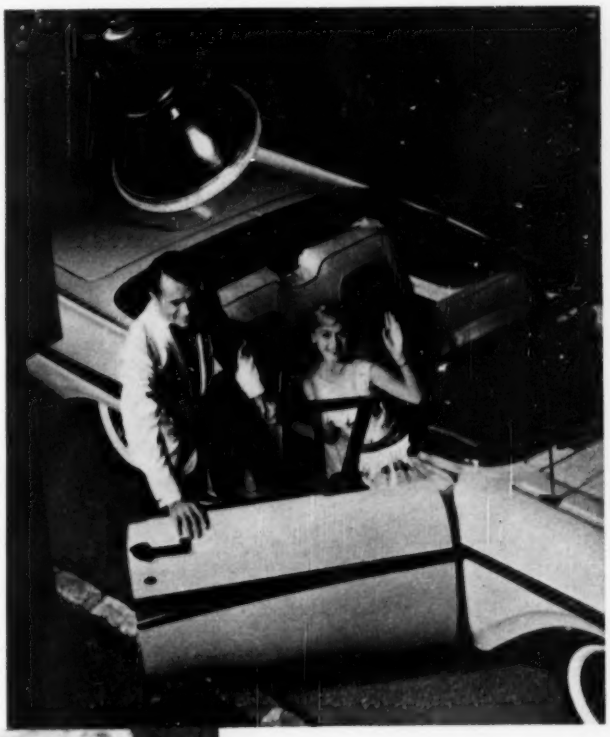
G-E WEATHERPROOF FLOODLIGHTS GUIDE GUESTS, SAVE SHRUBBERY

Nothing's more annoying than guests driving over your petunias—unless it's driving over other guests! Light the way with this new G-E floodlight that comes shining through in any weather. Use it to show off your garden this summer, scare off prowlers all year long. General Electric's sealed-in reflector never needs cleaning. Clear-glass 150-watt PAR-38 floodlight, $2.20

NEW! 6 BRIGHT FLOODLIGHT COLORS

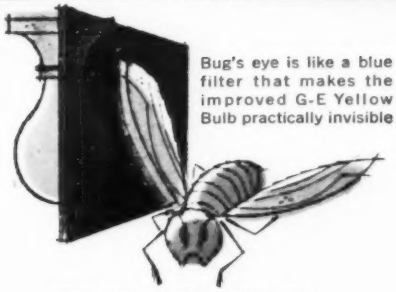
Decorate your outdoors at night with G-E color floodlights. New silicone color coating gives more light for less current. 100-watt. Each, $2.95





NEW! G.E. SHRINKS 100-WATT BULB TO 60-WATT SIZE

Now get more light from lamps and fixtures where 100-watt bulbs wouldn't go before! Left: usual 100-watt bulb. Right: Amazing new G-E 100-watt Soft-White Bulb! Small as a 60-watt, it's brighter than two 60's...5% more light than old 100-watters at no extra current cost, thanks to a G-E filament invention. RIGHT SHAPE, TOO—graceful teardrop for efficient light distribution. Clamp-on shades won't pop off. 4-Pack, $1.12. Each, 28¢

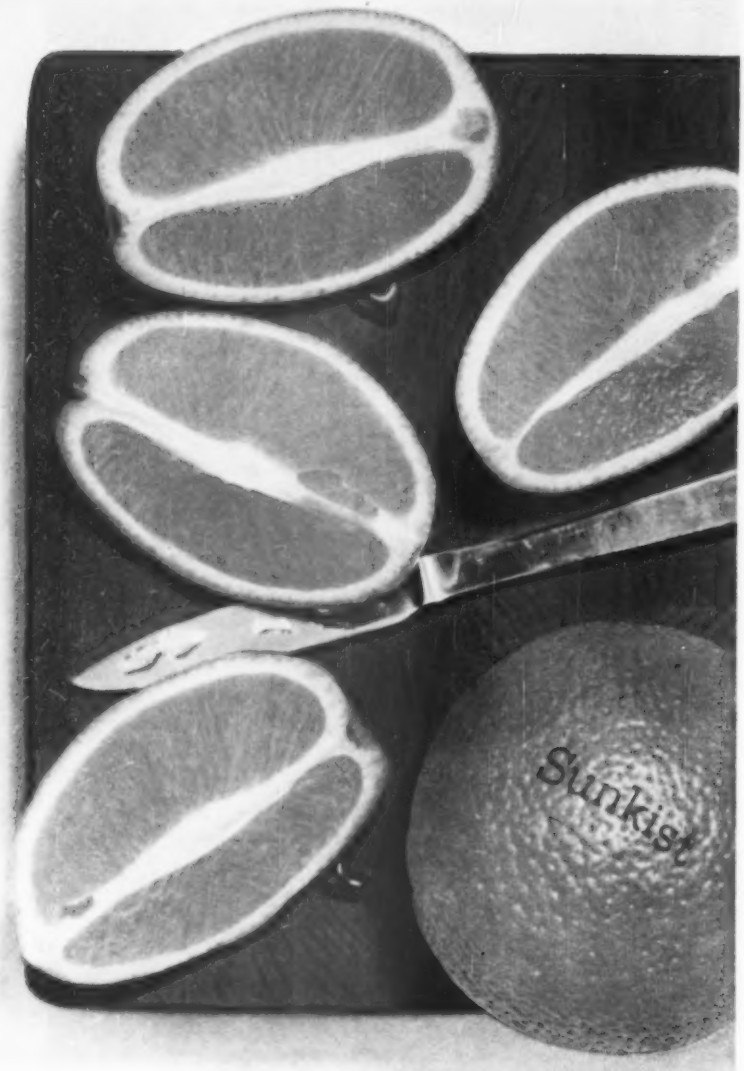


Bug's eye is like a blue filter that makes the improved G-E Yellow Bulb practically invisible

Progress Is Our Most Important Product

GENERAL ELECTRIC

The "meat" of a fresh orange is the main source of many of its health values. In fact...



...fresh **Sunkist** Oranges give your family much more of the important bio-flavonoids and protopectins than frozen orange juice.

...and you get all of the vitamin C plus more than 50 other health factors.

Eat whole fresh oranges... drink whole fresh orange juice

The Sunkist trade-mark stamped on the fruit is your guarantee of the finest from California-Arizona. Accept nothing less.

The diary of a

Plain dirt gardener®

By Harry R. O'Brien

June 1. Things were surely bursting out all over this suburban plantation today. Oriental poppies, daylilies, roses showing color—sorta cheers up a fellow.

With a strong wind blowing clouds across the sky, I went out to dig weeds from a rose bed. There was sudden thunder off to the west. I weeded on.

Before I knew it, rain was pouring down. I made haste to gather up tools, throw them in the wheelbarrow, and hurry to the tool shed.

I saw Scratch, the family pooch, galloping madly across neighbor George's garden, back toward home. He beat me to the back door. We were both sopping wet.

June 2. "What a miserable June," said Maggie tonight. This was an exact statement. It was cloudy, windy, and chilly. Soil still wet. I just put on my heavy leather coat and went for a walk around the place, to note and plan.

Most important chore ahead for this month—already nearly two weeks late—is to move the annual seedlings and the vegetable plants to their appointed rows in the garden. At the moment they're sitting in the cold frame.

June 4. Main discussion at the dinner meeting of our men's rose club tonight was why so many of our roses right now have a lot of yellow leaves around the base of the bushes.

The fellows said it wasn't blackspot and it wasn't redspider mites. Nobody really knew. I kept still, but I think mebbe all the trouble is just the weather.

June 6. Come night, I had cleaned out weeds from every last row of roses. Now I can breathe easy—until next week. Then it will be time to begin all over again.

June 7. What a busy evening this was. David got out our new riding power mower and bless my soul if he didn't mow over the whole place before he quit. My, how purty our lawn and paths look.

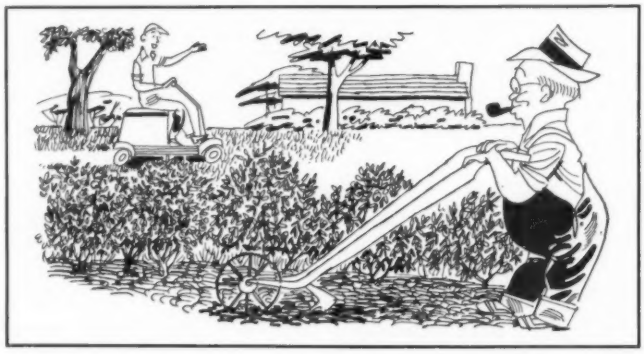
With the wheel hoe, I pushed and puffed until I had cultivated three rose beds. The rows are far enough apart so I can do this. Next, I cultivated the new strawberry bed. I had just started on the bush beans and sweet corn, when I stopped and looked up.

The air was still. Nary a tip of tree or bush was stirring. The hour and minute had arrived. I hurried out with the duster and gave every rosebush on the place a good dusting with my usual general purpose dust.

Thus I protected the bushes and the buds with one shot against blackspot and mildew, against thrips and mebbe redspider mites. Also against aphids, a few of which I found last evening. This protection will need to be continued, after each rain, many and many a time from now on, even if I fail to mention it in my garden memoirs.

As I dusted, I dusted from the bottom, upward. The dust blew up and then settled back. Thus I

[*Turn to page 147*



What a busy evening this was. David got out our new riding mower and bless my soul if he didn't mow the whole place before he quit working.

A Terraflex vinyl asbestos floor costs as little as $37.50 for an average room

MRS. AMERICA, the nation's No. 1 homemaker, says—

"Beautiful floors by Johns-Manville stay first-day new with almost no care"

Design your own floor with Johns-Manville Terraflex® Tile, just as Mrs. America* is doing here. Colorful, helpful J-M Booklet shows you over 50 beautiful designs—or you can create your own distinctive floor. *Reg. U.S. Mrs. America, Inc.

So easy to install yourself. Here's all you do—just brush on Johns-Manville Terraflex colorless adhesive and set the tiles in place. In less than a day, you have a beautiful new floor that you'll be proud of for years to come.

The professional look is easy to achieve. Terraflex cuts with scissors, gives you a snug fit around corners and projections. Here's a floor you'll rarely have to scrub—just an occasional damp mopping keeps it shining bright.

Mrs. America says, "Mail coupon for booklet today!" It shows Terraflex Tile in beautiful marbelized colors, gay terrazzo and rich cork types. Booklet gives easy-to-follow, step-by-step instructions. For your copy mail coupon today.

Send 10¢ in coin for exciting booklet, "How to Design and Install a Beautiful Floor." Address Johns-Manville, Dept. G-2, Box 60, New York 16, N. Y.

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for gala giving or daily living... MIRRO

All the excitement and gaiety of gift-giving, whatever the occasion, is wrapped up in these smartly styled selections by MIRRO. And the lasting satisfaction that comes from day-after-day perfection of performance makes them doubly desirable... to give or own. Remember to ask for MIRRO, by name.

(A) MIRRO-MATIC Electric Dutch Oven and French Fryer, Cover and Heat Control Plug, 5-qt., **$19.95**. **(B)** Chrome **MIRRO-MATIC** Electric Percolator, 8-cup, **$17.95**. Others **$10.95** to **$39.95**. **(C) MIRRO** Copper-Tone Mold Set, 5 molds, 2½-4½ cups, **$5.95** (West, **$6.45**). **(D)** MIRRO Hot and Cold Server, 2-qt., **$9.95** (West, **$10.95**). **(E) MIRRO-MATIC** Pressure Pan, 4-qt., **$14.95**. Others **$12.95** to **$29.95**. **(F) MIRRO-MATIC** Electric Fry Pan, Cover, and Heat Control Plug, 11" square, **$19.95**.

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HANDYMAN HOW-TO . . .

Helpful, inexpensive ideas for your home, car, shop, and sports equipment

Beginning this month, we are introducing our readers to some of the regular contributors to this feature.

M. Robert Beasley of Jackson, Michigan, has shared his know-how with us on a half-dozen occasions this year.

Bob specializes in cabinet and detail work. Two of his ideas lead off this batch of finishing and painting tips.

Mixing paint with a drill and an eccentric arm is quick and easy, but often messy.

Next time leave the lid on the paint can—just punch a hole in the center as shown.

Insert the rod and mix—the paint stays inside. Hole can be covered with a bit of masking tape until needed.

M. R. Beasley
Jackson, Michigan

You can speed up the job of cleaning paint rollers by using a plastic scrub brush.

Soak the roller in solvent, then scrub across its length. Repeat in clean solvent.

Work the solvent out on newspapers until the roller is clean and dry.

M. R. Beasley
Jackson, Michigan

Photographs: Stanley Warren

Removing heavy deposits of paste wood filler is a slow, hard job with sandpaper.

Next time try using one of the new multibladed planing tools or a sharp scraper.

Use a short, careful stroke—avoid biting into the wood. Finish with fine sandpaper.

W. E. Burton
Akron, Ohio

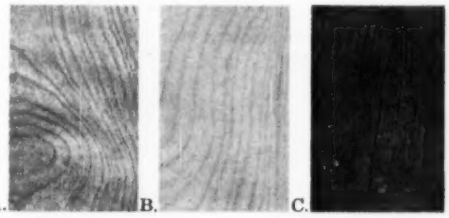
More on page 33

Youngstown Kitchens presents
NEW WOOD FASHIONS

AUTUMN BIRCH SHOWN

Fruitwood, Honeywood, Autumn Birch, Sandalwood on today's finest cabinets

Leave it to Youngstown Kitchens to bring you today's most magnificent wood kitchen styles! Warm, smooth wood tones that home furnishings editors everywhere have said you like best. Choose the kitchen with today's widest choice of cabinets and appliances. Shown above is just one of a glamorous new group of wood styles by Youngstown Kitchens. See them all at your Youngstown Kitchens dealer today!



LOOK!
Youngstown Kitchens brings you three other wood styles in addition to Autumn Birch. Choose: (a) Honeywood; (b) Sandalwood; (c) Fruitwood.

AMERICAN-Standard
YOUNGSTOWN KITCHENS DIVISION

Get a detailed floor plan of kitchen shown above... plus many practical decorating ideas. Send 25¢ to Dept. BH 69, YOUNGSTOWN KITCHENS, WARREN, O.

There is only one

Model FPR-98

Made only by

Amana

"We need more freezer storage space and a new refrigerator, too. Do you have any suggestions?"

THE ANSWER . . . YES! FPR-98—with a full capacity of 17.0 cu. ft. features a giant, Amana quality 8.3 cu. ft. freezer that holds 290 pounds of food. The refrigerator section gives you 8.7 cu. ft. capacity.

Freezer *plus* Refrigerator-and it's made only by Amana

Does more than any refrigerator ever could do before—or can do now!

A whole new standard of convenience, performance and usefulness now opens for every homemaker – with the all-new Amana Freezer-*Plus*-Refrigerator. It opens a new world of living . . . because it is actually two wonderful appliances in one.

Here is a genuine Amana quality freezer with big capacity, *plus* a full family size refrigerator. This Amana Freezer-*Plus*-Refrigerator fits in a space only 32 inches wide, yet can be built-in if desired. No costly remodeling, doors open full 90 degrees even when in corner or flush against wall.

The genuine Amana freezer holds a whole month's supply of frozen foods. It gives you exclusive Amana-Matic freezing that freezes food up to 2½ times faster than ordinary methods —to capture peak flavor and goodness. Constant even "zero" temperature is maintained to keep food fresher, safer, longer.

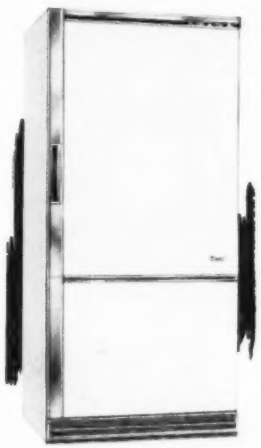
The full family size refrigerator – has all the latest conveniences – glide-out shelves, automatic defrosting, butter keeper, vegetable crisper, meat keeper . . . all the newest, most wanted refrigerator features.

Exclusive Stor-Mor doors in both freezer and refrigerator provide the extra storage space and convenience every family wants and needs. Everything within easy sight and reach.

There's an all-new Amana Freezer-*Plus*-Refrigerator . . . 2 appliances in 1 . . . in a size just right for every family. See the model you want – at your friendly Amana dealer now.

"We need an extra large refrigerator and want the economies of a freezer . . . can you help us?"

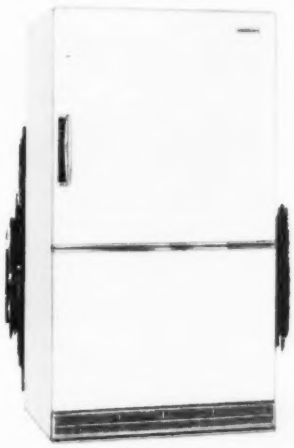
THE ANSWER . . . YES! FPR-125 has a total capacity of 16.8 cu. ft. – with a full 11.6 cu. ft. devoted to refrigerator space – plus a 5.2 cu. ft. genuine Amana freezer that holds 182 pounds of frozen food.



Model FPR-125

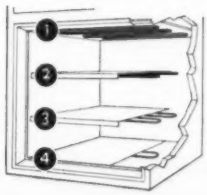
"I have limited kitchen space. Is there a model that fits my needs?"

THE ANSWER . . . YES! FPR-95 fits the smallest space yet gives you a genuine Amana quality freezer with 5.2 cu. ft. capacity (holds 182 pounds of food). You get a spacious 8.7 cu. ft. refrigerator—more than enough capacity for all your needs. Total capacity is 13.9 cu. ft. and the entire unit is less than 5 ft. high.



Model FPR-95

Genuine Amana Quality Freezer. Every Amana Freezer-*Plus*-Refrigerator features Amana-Matic freezing. Every shelf is a fast freezing surface. There are extra freezing coils in top and bottom. So all food is on or directly below a prime freezing surface. Keeps food fresher, safer, longer. (Shown, freezer section of Model FPR-98.)



Amana®

BACKED BY A CENTURY-OLD TRADITION OF FINE CRAFTSMANSHIP

Amana Refrigeration, Inc., Amana 6, Iowa

Pastel Cherry... Sherwood Oak

Two new and charming finishes

exclusively in Craftwall *wood paneling*

Pastel Cherry . . . *the charm of fine cherry wood, now in a new, soft pink tone. Blends beautifully with today's smartest furnishings and color schemes.*

Sherwood Oak . . . *with the stout look and natural warmth of paneling found in old English inns. The mellow finish is ideal for a family room like this.*

These stimulating new wall panelings have the genuine hand-rubbed look that has made Craftwall famous. They're professionally pre-finished to give you the most durable wood surface known and every "plank" is hand selected to show rich, natural grain.

So beautifully new in your home, yet rich in warmth and gracious tradition! These newest Craftwall woods are wonderful to live with.

And they're so easy to care for, too! Craftwall doesn't need waxing. The tough, lustrous finish *seals out* dirt and stains. To clean, just whisk over it with a damp cloth.

Never before have there been so many beautiful Craftwall woods to choose from. They range from bright *Elm* to rich *Walnut*. All Craftwall comes in easy-to-install panels: 48"x96", 48"x84", 32"x64", 16"x96" or longer lengths. Any handyman can put them up quickly.

No repeated redecorating, either. And Craftwall is guaranteed for the life of the installation in your home. See samples of all 9 of the Craftwall woods at your lumber dealer's. He will be happy to cooperate with you or your builder.

Roddis

Eve Arden chose Craftwall *for her daughter's room, using mellow* birch *to combine teen-age informality with an air of feminine daintiness.*

Peter Lind Hayes and Mary Healy chose Craftwall *for their charming new guest room, paneling it in bright, light-hearted* elm.

Stevan Dohanos chose Craftwall *for the den he designed as an artist's working-relaxing room. He specified rich-toned Craftwall* walnut.

New room ideas! Send 10¢ for IDEA FILE to: Roddis Plywood Corp., Dept. BHG-659, Marshfield, Wis.

Handyman HOW-TO

Begins on page 28

When using paint from the original container, keep the paint runs off the outside of the can by wrapping it in aluminum foil as shown.

When you're through painting, remove and discard the foil—the mess goes with it.

Mrs. L. A. Bennett
Mason, Ohio

On touch-up paint jobs, mix the paint in small aluminum foil pie tins like this.

Tin is easy to work from, bends to form a pouring spout to get leftover paint back in the can, and can be thrown away when you're through.

A. L. Bradley
Van Nuys, California

Accurate sanding of flat saw surfaces into acute-angle cuts is simple if you have a scrap of steel-backed tungsten-carbide "sandpaper."

Hold the sheet as shown and slide it back and forth into the angle. It's stiff enough to sand the surface squarely into the corner.

S. G. Warren
Des Moines, Iowa

Handling pine or fir stock, especially in warm weather, can leave your hands sticky with resin, which few soaps and hand cleaners will cut.

Ordinary rubbing alcohol will wash it off easily, and will also sterilize and clean out any cuts or scratches on your hands at the same time.

Vernon E. Cox
Houston, Texas

▶ Send your original handyman, family car, and sportsman tips (no photographs) to the Handyman, Family Car, and Sports Editor, 6706 Meredith Building, Des Moines 3, Iowa. For each accepted, *Better Homes & Gardens* will pay $5. All tips will be considered carefully, but those which are not accepted cannot be returned to you.

NOW! SUBSTANTIAL RATE SAVINGS FOR LIFE INSURANCE BUYERS

the more you BUY, the more you SAVE!

ANOTHER ADVANCE FROM BANKERS LIFE COMPANY OF DES MOINES, IOWA

Savings . . . substantial new savings for life insurance buyers are now offered by Bankers Life Company of Des Moines, Iowa.

A new money-saving principle, applied to premium rates, permits "quantity discount" on larger policies. So the more insurance you buy, the more money you save.

These new premium rate reductions start with policies of $5,000 face value. Reductions are even greater on $10,000 policies . . . greater still on policies of $25,000 or more. It costs less now, to buy the insurance protection you want and need.

Original per thousand rate reductions, to which you are entitled under this new plan, hold through the entire life of the policy . . . bringing you savings, through the years, that can amount to hundreds of dollars!

The Bankers Life representative in your community will give you complete information on this new insurance advance. He will show how it can work to save money in your individual case. Call him today. Or write to Bankers Life Company of Des Moines, Iowa.

OVER 3 BILLION DOLLARS INSURANCE IN FORCE...POLICYHOLDERS FROM COAST TO COAST

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Please send me complete information on your new "quantity discount plan" on the purchase of life insurance.

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in your home

PREWAY *speaks* **PRESTIGE**

PREWAY is first and foremost a line of superbly efficient built-ins, the pioneer in the field . . . appliances that have an ageless, sculptured look in design, combined with the finest functionalism in performance. Of course PREWAY is somewhat more expensive — but quality always is! The builders of better homes from coast-to-coast know these facts, know PREWAY as the best, most complete line of built-ins they can install. Look for PREWAY in the houses that you see . . . and write for a full-color folder showing everything that PREWAY makes. It's yours for the asking.

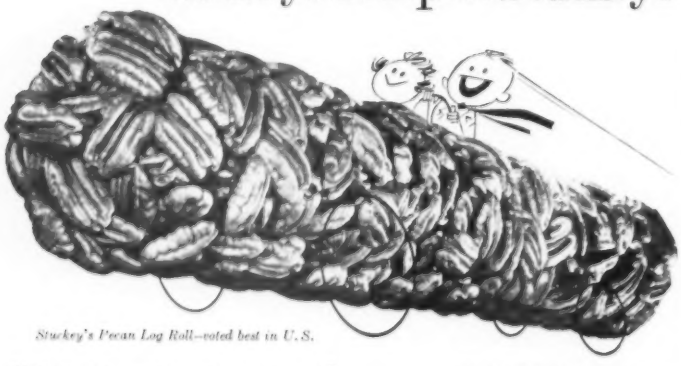
PREWAY

Inc. 7659 Second Street, North, Wisconsin Rapids, Wis.

SINCE 1917 — Pioneer manufacturer of built-in appliances . . . refrigerator-freezer combinations, gas and electric ovens and surface units, ventilating range hoods, dishwasher.

Now 76 of America's famous Pecan & Candy Shoppes! On main highways 'most everywhere.

Any trip's a pleasure trip when you stop at Stuckey's



Stuckey's Pecan Log Roll—voted best in U.S.

PERK UP with a quick snack, sparkling beverages. Enjoy Stuckey's famous pecan candies and nut confections. Discover clever gifts for friends—we mail for you.

FREE! SAVE MONEY—Write for Stuckey Courtesy Card. Gives you discount of 2c a gallon on gasoline at our Shoppes along your route. Stuckey's, Inc., Eastman, Ga.

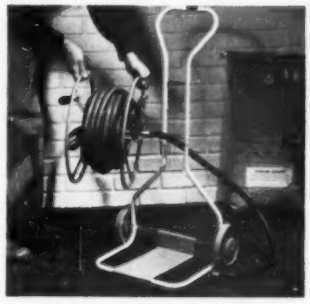
EASIER TRAVEL—Friendly guidance on road conditions, best routes, points of interest. Fill Thermos with pure water, free. Refresh in immaculate tile rest rooms.

Relax, refresh, refuel at *Stuckey's*

It's NEWS to me!®

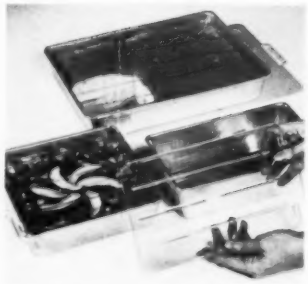
Man's best friend all summer—a hose cart that quickly converts into a sturdy hand truck for hauling big sacks of fertilizer or cement, rubbish cans, or sod. Reel mounts on either upper or lower rungs. Will hold 150 feet of garden hose. It comes with 3½ feet of flexible leader hose assembly.

Side-Winder Hose Reel, $14.95, in stores. Cal-Dak, 1726 S. Del Mar Ave., San Gabriel, Calif.



See what's inside without sliding the cover off this cake, loaf, or utility pan. So handy to carry to covered-dish dinners or picnics where insects are a problem. Fix and store food in 'em at home, too—easy to see what's left. Clear plastic covers; aluminum pans.

Look-N-See covered 13½-inch cake pan, $1.59; loaf pan or 8-inch square, 89c; pie carrier with juice catcher rim, $2, in stores. Enterprise Aluminum, Massillon, Ohio.



A real convenience. New "climate" panel improves control and operation of year-round air conditioning system. Also tells outdoor and indoor temperature, humidity, barometric pressure. In addition to regular thermostatic control, panel provides night temperature setback and early morning readjustment, automatic fan operation, switch for instant heating or cooling. Signals flash if gas pilot goes out, oil burner fails to ignite, or filter needs changing. Put 8x14-inch chrome panel in old or new house.

Climate Center, about $75 installed, is available from dealers. Carrier Corp., Syracuse, N.Y.

Wind can't blow this new disposable picnic tablecloth. It comes with 4 tabs of pressure sensitive tape so you can quickly, securely fasten it to your picnic table. Of heavy textured paper, it makes a handy wrap-up container for disposing of debris when your picnic is over. Looks like cloth. In yellow, pink, or white, it's 40x84 inches. Cut in half, it fits card table.

Picnic Time Tablecloths are 2 for 39c in stores. Straubel Paper Co., Green Bay, Wis.

Two tools in one. It's a power screwdriver as well as a ⅜-inch drill—what a handyman helper! The key to its versatility is a locking collar that lets you quickly convert it to direct drive for general purpose drilling. In the screwdriver position, drives wood screws up to 10x1½ inches in size or self-tapping metal screws up to size 12. This tool can drill holes up to ⅜-inch diameter in steel. It drives hole saws, masonry bits, wood augers. A Father's Day hit.

Scru-Drill costs $49.95 in stores. Black and Decker, Towson 4, Md.

More NEWS on page 37

Not one thing **bought** new — everything **colored** new with Rit.

RIT COLOR gives you 4 beautiful sets of gay table linens for spring

at one-tenth the cost of buying them

Color them with RIT in an hour... easy as washing a hankie—and it's such wonderful fun!

Now you can have company settings for family meals *every* day—*without* spending dollars and dollars. Take any good sheet in your linen closet, cut it up into 4 sets of mats and napkins, and hem them, plain or fancy. Then color with Rit.

It's as easy as washing a hankie—and you get 4 mix-and-match sets of table linens for less than you'd pay for napkins! (Of course you can color the table linens you already have, too!)

Rit costs only 25¢ a package. Twenty-five cents for the best dye money can buy... luscious, clear colors that come out as smooth and even as the neatest dye job you've ever seen.

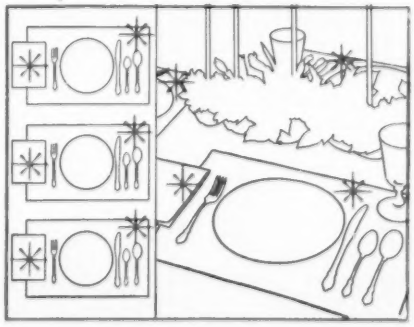
No boiling necessary! (Do big bulky things right in your washer.) The most delicate nylons, the heaviest fabrics come out of a Rit color wash looking unbelievably beautiful. That's because Rit uses only the highest quality dyes, blends them in a special formula. And, unlike some dyes, Rit gives you beautiful results with almost any fabric (except glass and mineral fibers).

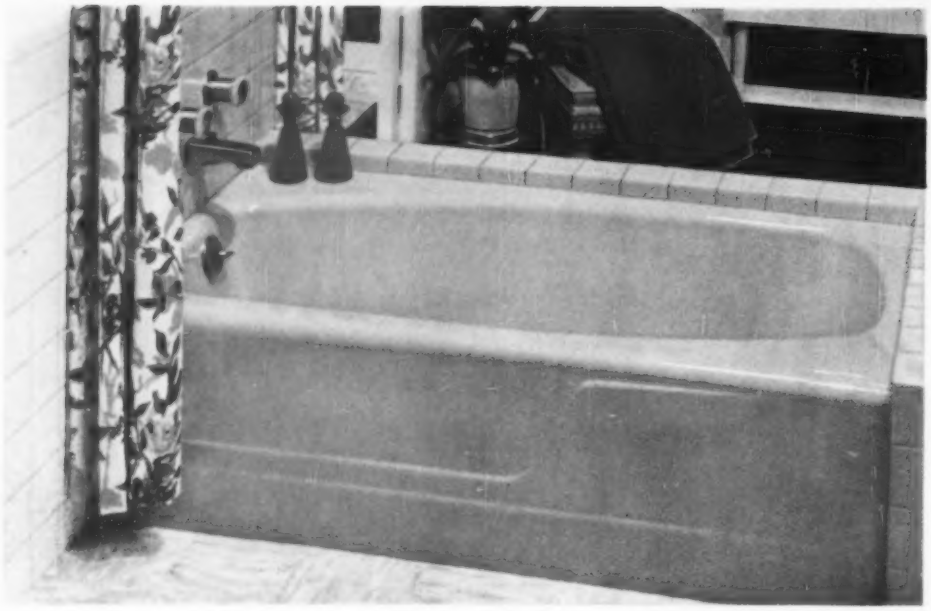
Follow the easy directions inside the package (including those special times when Rit Color Remover is needed), and you'll see for yourself, "if it's safe in water, it's safe in Rit." So don't wait. Treat your family to gay new table settings that give every meal a lift. It's so easy to do with Rit!

RIT® COLOR
makes living more colorful
35 glorious colors

Send for booklet, "Color all through the house." 24 pages, fully illustrated, showing 55 ways to do over your home. Only 25¢. Write to: Miss Rit, 1437 W. Morris St., Indianapolis 6, Ind.

✳ All starred items as shown have been dyed with Rit.





IT'S NEW this beautiful Contour bathtub makes bathing more pleasant than ever. The unique design brings the back of bathtub close for easy cleaning . . . provides comfortable roominess where needed. Two wide ledges—one serves as a toiletry shelf . . . the other as a handy seat. In six decorator colors and white.

IT'S NEW this beautiful off-the-floor toilet lets you clean under and around quickly, easily. Seat and cover snap off for thorough cleaning.

IT'S NEW it looks large, yet it is only 24 by 20 inches in size. The off-center bowl is roomy, deep . . . the wide ledge mighty handy. This smart lavatory is of gleaming vitreous china.

IT'S NEW you will love the beautiful, big, one-piece top of this cabinet lavatory. It is of sparkling, easy-to-keep-clean vitreous china in white or eight colors. The double doors give easy access to a roomy storage space for towels, tissues, toiletries, cosmetics.

IT'S NEW. . . IT'S AMERICAN-STANDARD

If you are building or modernizing, add more value to your home with a smart bathroom that features the new fixtures being introduced by American-Standard. Best of all, they cost less than you think. In fact, the three fixtures you need, in a lovely color, cost as little as $1.84 a week, plus installation. See your nearest retailer soon.
AMERICAN-STANDARD, PLUMBING AND HEATING DIVISION, 40 W. 40th St., New York 18, N. Y.

AMERICAN-STANDARD, Dept. PB-69. 39 W. 39th Street, New York 18, N. Y.
Please send me your 1959 Bathroom Planning Booklet. I enclose 10¢ to cover mailing. I am modernizing ☐ I am building ☐

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STREET _____

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AMERICAN-Standard PRODUCTS

AMERICAN-Standard
PLUMBING AND HEATING DIVISION

It's NEWS to me!

Begins on page 34

Distinctive gaslights are news for front lawn, porch, patio. Happy discovery—they don't attract the insects. Use with butane, propane, natural, manufactured gas on post or wall bracket. Connect to a gas supply with buried copper tubing. Several lamp styles available.

Gaslites, from about $25 (plus installation); Cabildo (the model shown) about $30, from dealers and gas utilities. Arkla Air Conditioning Corp., Little Rock, Ark.

Adds kitchen glamour, yet look what a handy helper this is! With just a lift of its upholstered seat, this chair becomes the most convenient step stool you could ask for. And the new hourglass shape—what smart styling! Chair's easy to move because steps are stationary. Has easy-to-clean upholstery in yellow, red, or black and white tweed.

Cosco Stylaire Step Stool, about $13.95, in stores. Hamilton Cosco, Inc., Columbus, Ind.

Automatically blends gas and oil in correct proportion for your outboard motor. Mixer ends need to figure quantities left in tank; it helps cut engine repair. Simple to use. Set gauge to temperature of oil added, using 6- or 8-oz. setting. Insert gas pump nozzle in the conning tower, and pump gas through mixer into any tank. Holds 1¾ gallons of oil. Also new: big 12-gallon gas tank to increase cruising range, provide added safety.

Blend-Rite, $19.95; *Cruise-Rite*, $34.95, at marine stores. Alva T. Smith Co., Thiensville, Wis.

Crush your own ice quickly and easily. Powerful ice crusher attachment fits inside tub of this 4-quart electric freezer or a 4-quart hand operated one. In a jiffy, it crushes 6 to 8 quarts of ice.

Ice crusher is $12.95; 4-qt. de luxe electric ice cream freezer, $34.95; 4-qt. Frost King hand-operated freezer, $14.75, in stores. Richmond Cedar Works, Richmond 18, Va.

Oriental garden idea you could copy for dramatic effect on patio, in the garden, or indoors. Use bowls for planters, as a waterfall basin, or a small reflecting pool in a rocky setting. Available in sizes from 12 up to 48 inches across, bowls are 16-gauge steel. With or without handles. Can be painted.

Chinese Woks, from $3.50 for 12-inch, in garden stores or freight collect from the mfr., Atlas Metal Spinning Co., 183 Beacon Street, South San Francisco, Calif.

Blender has a handle. It makes pouring easy and is comfortable for the smallest hand to grasp. Two-speed blender shreds, liquefies, and grates. Make soups, desserts, omelets, drinks, salad dressings, or main course dishes in a jiffy. It is party-table pretty, too. Heatproof glass jar holds 38 ozs.

Ionablend, $28.95 for copper or chrome finish, in stores. Iona Mfg. Co., Manchester, Conn.

More NEWS on next page

PAINTING YOUR HOUSE THIS YEAR? For greatest economy when painting your house, use world-famous SWP House Paint. The super-durability of SWP will result in a paint job that will give extra years of beauty and protection. SWP's longer life can save you hundreds of dollars in repainting costs over the years.

Insist on SWP . . . the house paint that protects more homes in America than any other brand.

FREE BOOKLET "How to Save Money When Painting Your House"

Ask your Sherwin-Williams Dealer for a copy, or write The Sherwin-Williams Co., Dept. C, Cleveland 1, Ohio.

NO HAND-RINSING! NO SCRAPING!

G-E Automatic Dishwasher with Flushaway Drain does it for you!

If you still believe a dishwasher is more trouble than it's worth, it's time you took a look at the new G-E Custom 4-Cycle Dishwasher with fabulous Flushaway Drain!

No more messy hand-rinsing—Flushaway Drain does it for you! Soft food particles left on plates are power-scrubbed off—liquefied and pumped out the drain before washing begins.

Vinyl-cushioned tub holds service for 10 while they're double-washed, triple-rinsed and dried. Mobile Maid Dishwasher, which needs no installation, also available. See them at your G-E dealer's. General Electric Co., Louisville 1, Ky.

Suit the cycle to the load! Choose one of 4 cycles: extra-vigorous cycle scrubs pans; gentle cycle for china; two other cycles wash daily dishes and bric-a-brac.

No more spots on crystal or silver! Sparkling-Rinse dispenser adds a special wetting agent to last rinse. Water drains off completely—leaves no spots to polish off by hand.

Every year more people choose G-E Dishwashers than any other make!

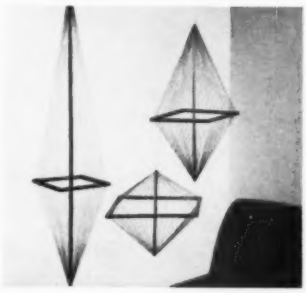
GENERAL ELECTRIC

It's NEWS to me!

Continued from preceding page

Save time and work, yet have a professional-looking shine without even getting your fingers soiled. Portable electric shoe polisher cleans, polishes, brushes, buffs. It has a buffer and interchangeable brushes for different shoe colors. What a joy when you're hurrying to get everybody's shoes shined.

Roto-Shine, $19.95, in stores. Ronson Corp., Woodbridge, N. J.



Give your room life with gay, airy shapes that decorate a space without being bulky. Bet you've a problem area right now where they would look striking! Easy to hang from ceiling. (Adhesive disks provided.) Many shapes, colors available. Each shape shown here has a different colored cord—tangerine, kelly green, brown. Walnut-finish frame. Big one is 38 inches long.

Katongas, from $5, (mixed 3 here are $10) in stores or ppd. from mfr., Space Drama, New London, Wis.

Add your golf score quickly on this simple to use, easy to carry counter. With it you'll accurately keep a running count of your golf strokes or putts up to 100. Palm-size plastic case includes a chain so you can attach it to your golf bag or use it as a key holder.

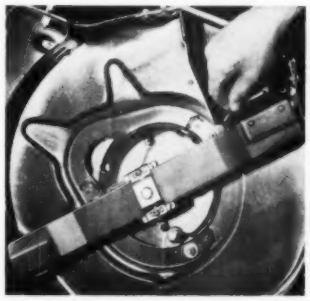
Score Caddy, $1, in stores or ppd. from mfr., CMS Enterprises, Dept. BHG, 1006 Metropolitan Bldg., Flint, Mich.

Dial lights up when you step on this scale. The lighted numbers are jumbo size for easy reading. Pick-up handle is convenient. Weighs as accurately on rug as on bare floor. Dial registers weight up to 300 lbs. Easy-clean vinyl platform comes in glitter-flecked turquoise, green, pink, blue, yellow, black, white. Flashlight bulb and battery easily replaced. Gift for newlyweds.

Counselor Electra Scale is about $11.95, in stores. The Brearley Co., Rockford, Ill.

Washday work saver. Easy-roll hamper cart has three compartments—one for white, one for delicate things, one for prints. Saves re-handling clothes, saves you steps—you can wheel all to the washer in one trip. Bins are easily removed so you can dump contents in washer. Folds compactly for storage.

Sort-A-Hamper, $9.95, in stores. W. F. Meyer & Sons, 400 N. Wells St., Chicago 10, Ill.



Throw-away blades for a rotary mower save you the work of taking the blades off for sharpening. Replace present blade with a cutter bar that holds 2 throw-away blades. (Of toughened steel; 1x2½ inches.) When dull, just put in new insert.

Mo-Sharp Cutter Bar plus 6 blade inserts (give hole size, length), $4.95; 4 additional inserts, $1, ppd. from mfr., Frontier Development, Box 1582, Des Moines, Ia.

For other new and interesting products, see Shopping by Mail items on page 152.

CANNON Beauti-Fluff Towels in new Provincial Checks

add cheer, add charm to every bath

Bath size, 22 x 44, only **$1.29**

Washcloth, only **35¢**

Hand towel, only **59¢**

Marvelous with modern as you can see. And because they're Cannon Towels, you'll use them often, enjoy them for years. Beauti-Fluff keeps all Cannons so lovely, so soft and absorbent.

A treat with traditional in seven of the nicest colors that can beautify a bathroom. And never fear, the colors stay that way—they're Cannon Carefree colors.

Also available in bath sheet, 36 x 66, only $2.98. Terry bath mat, only $2.49.

CANNON

BEAUTI-FLUFF GIVES CANNON TOWELS A SPECIAL FEEL AND BEAUTY THAT LAST

Cannon Mills, Inc., 70 Worth St., New York 13, N.Y. • Towels • Sheets • Bedspreads • Draperies • Stockings • Terry Cloth

WANTED: Sun, shade, and shelter

All three! Here's a way to cover your terrace—doing it yourself (as we did) or hiring help. Were we experts? Our only know-how was knowing it had to be done!

By Cris Williams

BEFORE. The location of our terrace couldn't be improved—for entertaining, picnics, or relaxing. We could walk right out on terrace from our kitchen, family room, and dining room.

But we couldn't escape sun on this hot side of house. Sheltering naked concrete slab looked a challenge to a guy who had inhibitions about hammers.

AFTER. Now that the job is done, we insist to our friends that it was fun. And not as expensive as you'd think!

The terrace cover is made up of tempered hardboard panels, painted white for sun reflection, a bright ceiling.

While terrace is well shaded (below), we didn't have to give up foundation plantings for lack of sun.

Section in front of windows and over plantings is skylighted with plastic screening (right). Cross braces of 2x4s prevent sagging and line up with framework of terrace roof.

Glass-fiber panels, more rigid than plastic screen, could be used for skylight. And exterior-type fir plywood is alternate for patio roof.

Photographs: Author

Just a case of too much sun. We *had* to cover our terrace. But, occasionally, "had-to" and "how-to" are at cross purposes. And *how* to do it was not listed among our skills. Then, too, there was a not uncommon complication: money. We couldn't afford to have it done.

My wife reasoned: What is a patio cover but a platform *over* the ground instead of *on* the ground? Oversimplified? Maybe, but that's how we looked at it and that's how we got it done.

First, we drew a bird's-eye view of the terrace and walkway. Then we lined in posts and framework. The lumber dealer shook us up momentarily when he took a red pencil to our drawings—but he made only a few changes. He estimated the lumber and promptly delivered it. This, of course, was the point of no return. We were committed to doing the job—ourselves.

And so we did.

How-to photographs on page 42

Weldwood prefinished cherry V-Plank® comes in 4′ x 8′ panels, grooved to look like random planks. Install it yourself with Weldwood Contact Cement and Weldwood Hardwood Trim.

Haven't you a room that needs the simple good looks of Weldwood cherry paneling?

Genuine cherry's warmth comes enriched with Weldwood's furniture finish. Guaranteed for the life of your home—about $78 for a 12′ x 8′ wall.

This is luxury as beautiful as any that graced early America's finest homes. It's cherry paneling with "something special"—Weldwood's easy-care furniture finish that makes a difference you can *feel* as well as see.

But to know its real luxury, you've got to live with Weldwood prefinished paneling in your own home. Everyday smudges and stains are no problem, for Weldwood's exclusive long-lasting finish protects the native wood beauty as no other finish can. It's so easy to care for you just wipe it clean with a damp cloth.

See over 70 types and finishes of Weldwood paneling displayed at your Weldwood lumber dealer's or any of our 117 branch showrooms. New York Showroom: 55 W. 44th St. In Canada: Weldwood Plywood, Ltd.

SEND FOR NEW FULL-COLOR BOOKLETS

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Box 61, New York 46, N. Y. BHG 6-59

Please send me new idea booklets. I enclose 10¢ for each.

☐ "Weldwood Prefinished Paneling For Fine Interiors." Shows 12 woods, installation instructions, photographs.

☐ "Family Rooms In Beautiful Weldwood—100 Interesting Ideas For The Room Your Family Lives In."

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the one and only DUCO Enamel now in a handy push-button can!

Quick, durable, beautiful . . . for inside or outside surfaces!

Ideal for painting and touching up *tools, wrought iron, furniture, radiators, appliances, playthings, bicycles, decorations. Colors galore!*

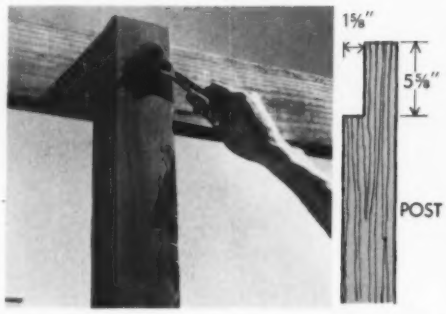
More for the money . . .
big, generous 16-oz. can . . . 1/3 more than average 12-oz. can. And the beauty lasts!

DU PONT

Better Things for Better Living . . . through Chemistry

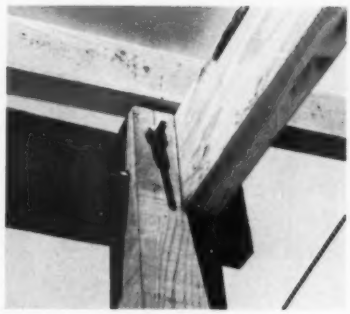
WANTED: Sun, shade, and shelter

Begins on page 40



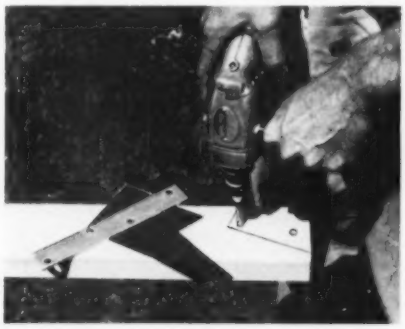
Vertical 4x4 posts are rabbeted to width and thickness of 2x6 frame. Clamp frame member in position while you drill holes for ⅜-inch carriage bolts. Use flat washers under bolt heads and nuts.

After posts are set in place, use level to plumb them perfectly vertical. Then place concrete. Braces keep posts straight until concrete hardens.



In corner posts, make two rabbet cuts for 2x6 frame members. Clamp, then drill holes for bolts and assemble — using same method as described before.

Since stress is *downward* on posts, this joinery technique (rabbet) is strong, and easy to do with a handsaw.



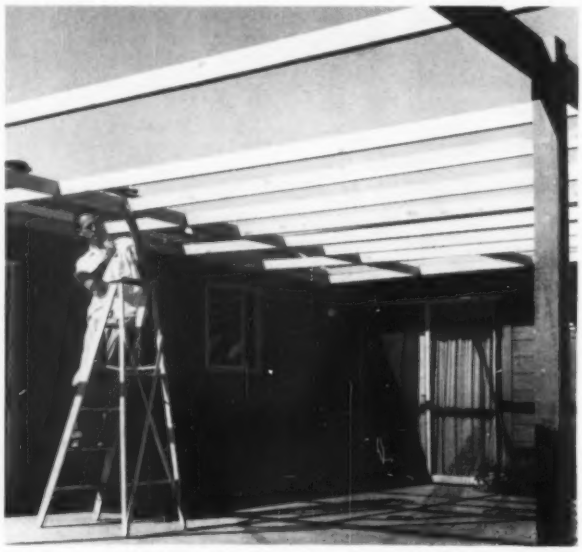
The 2x4 beam ties into roof rafter with steel straps. Predrill parts, making a template first to determine angle of strap.

With holes already drilled, it's easier to fasten tie-in straps to beams. Use ¼-inch bolts with flat washers under them.

Before installation, give a couple of coats of paint to end of beam for weather seal.

By using second template, you can predrill holes in rafters for ¼-inch machine bolts, washers. This makes beam assembly one-man job; other ends of beams rest on outboard frame.

These ends of beam are mitered to match roof-rafter angle. Installation clears gutter on house so water draining from house roof never reaches terrace roof.



The 2x4 cross braces mark dividing line for the skylight area, where translucent plastic screening goes. Braces are toenailed to the beams. The intermediate beams run from these cross braces to the outboard frame, putting beams on a 2-foot center dimension.

Doubled 2x6 center support is tied to outboard post with bolts. Bevel extension beyond basic frame as shown. (Smooth plane does quick job.)

Doubled 2x6s across center help prevent 2x4 beams from sagging.

Span here is 24 feet, making center post necessary. You may not need one if span is less than 16 feet.

More photographs on page 45

How Kraft Liquid Dressings can help you spice up summertime meals

Kraft Italian

brushed on T-bone steaks makes truly fabulous fare!

Steaks done this way are *extra* marvelous. The vivid garlic-and-herb seasonings in Kraft Italian Dressing bring out the best in beef. Broil or grill steaks as usual, but brush them frequently with Kraft Italian while they brown. Try brushing onion slices with Kraft Italian, too; heat on grill with steaks.

Catalina Dressing

gives a saucy new flavor to franks and baked beans

Spicy-sweet and tomato-y thick, Catalina Dressing gives beans and franks a brand-new, wonderful flavor. Combine ½ cup Catalina with two 1-pound cans of baked beans. Bake in 1½-quart casserole for 1 hour at 350°. Score franks diagonally; marinate in Catalina. Top beans with franks; bake 15 minutes more.

Miracle Whip

plus chives makes a light, lively topping for baked potatoes

No one will ever guess that the creamy, delicious topping melting into your hot baked potatoes is so simple to fix! Miracle Whip Salad Dressing, with its unique flavor and creamy texture, is the secret! Just combine 1 cup Miracle Whip with ¼ cup chopped chives. Spoon the mixture into hot baked potatoes, slashed across top and pressed open.

Kraft Mayonnaise

is the beginning of an elegant new dunk for vegetables

Epicurean! And so easy—for no other mayonnaise mixes like velvet-texture Kraft's. To 1 cup of Kraft Mayonnaise, add ½ cup sour cream, ¼ cup chopped parsley, 2 tablespoons chopped onion, 1 tablespoon anchovy paste, 1 clove garlic (chopped), and a dash of pepper. Mix until well blended and serve as a dip with assorted raw vegetables.

ONE COAT DOES IT

because the second coat is built in!

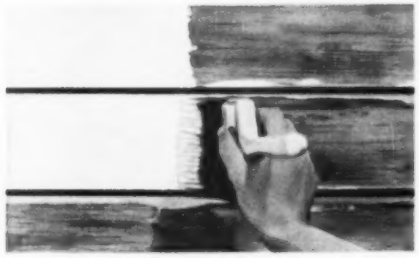
Endurance Imperial White saves half the time and half the cost!

When you repaint with *Endurance Imperial* One-Coat House Paint you know it will cover in one coat. Reason: 92 per cent of the material in the can *stays on your house!* There are almost no volatiles to evaporate away.

It has twice as much white pigment as ordinary paint. This is also the reason enamel-like *Imperial* stays white longer. The surface (and only the surface) chalks slowly over the years. *Imperial* keeps that clean, freshly painted look.

ALL AT LESS COST. Obviously you buy less paint and save the labor or time of a second coat. Next time you paint buy Glidden *Endurance Imperial* one-coat outside white and get the only bargain in house paint—*a good finished job!* (Sold in Canada as "Endurance Ultra White").

©1959



SEE HOW IT HIDES—Unretouched photo shows how one-coat *Imperial* completely hides badly weathered surfaces with one clean glossy coat.

ADD VALUE TO YOUR HOME—Home-wise buyers know there's nothing like *Imperial* for protection of siding and long-lasting fresh white beauty.

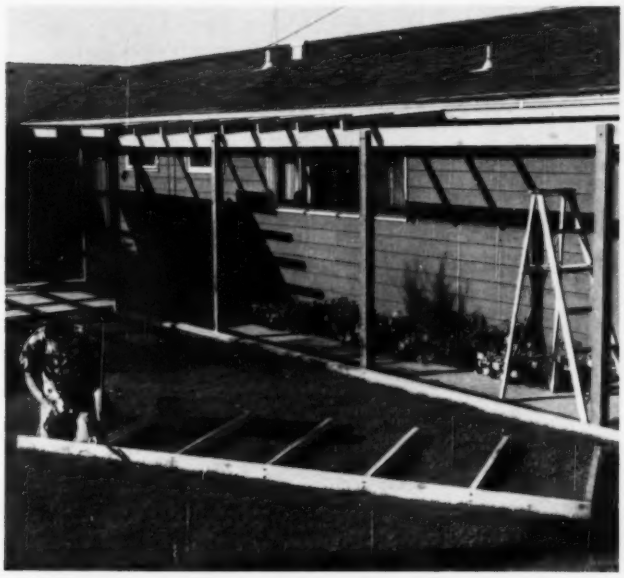
Glidden
PACEMAKER IN PAINTS

QUALITY Glidden PRODUCTS

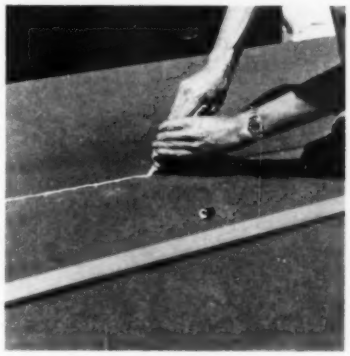
The Glidden Company, Cleveland 14, Ohio.
West Coast: 1000 - 16th St., San Francisco 7, Calif.
Plants in: New Orleans, La.; Atlanta, Ga.; Reading, Pa.; Cleveland, Ohio; Chicago, Illinois; St. Louis, Mo.; Minneapolis, Minn.; San Francisco and Buena Park, Calif.; Tulsa, Okla.; Portland, Oregon. In Canada: The Glidden Company, Ltd., Toronto, Ontario. Plants in Toronto and Montreal.

WANTED: Sun, shade, and shelter

Continued from page 42



Most of roof frame for walk can be prefabricated on the ground. First, cut 2x4s to exact length you need. Then, face-, toenail them to frame. As your last step, string 2x4s across the front and nail them to the ends of beams. Lift subassembly to frame and toenail it to the roof. If desired, you can install rain gutter.



Tempered hardboard panels (⅛ inch thick) are used as roof cover.

To eliminate arm-tiring overhead painting, seal and paint undersides on ground.

Then, nail panels to beams, and seal joints with nondrying calking compound. Apply it generously to seal both the joints and ¼-inch battens nailed over them.

To match the level of ⅛-inch-thick hardboard roof panels, use 1⅝-inch-wide strips of hardboard as shims. Tack them to cap beams in skylight area only.

More on page 116

modernfold

DRAMATIC WAY TO GET MORE USABLE SPACE

Instantly, Modernfolds glide across your doorway, to close off kitchen, bedroom or closet areas. Like magic, they transform *one* room into *two!* With no "door-swing" you gain more wall space, more floor space, more living space! With warm, basic colors... with new fabrics and new wood grains, Modernfold puts *new drama in your doorway!*

Ask your Modernfold dealer to show you his exciting new samples! He's listed under "Doors" in the Yellow Pages. Or write: New Castle Products, Inc., Dept. 186-B, New Castle, Indiana.

NEW CASTLE PRODUCTS, INC., New Castle, Indiana · Manufacturers of "Modernfold" Folding Doors, "Air Doors," "Modern-cote" Wall Coverings and "Peabody" School Furniture. In Canada: New Castle Products Canada, Ltd., Montreal 23

the first and finest in folding doors

modernfold DOORS ®

New decorator Modernfolds...in striking new colors and designer patterns. Fabric covered all-steel inner framework, built to last a lifetime.

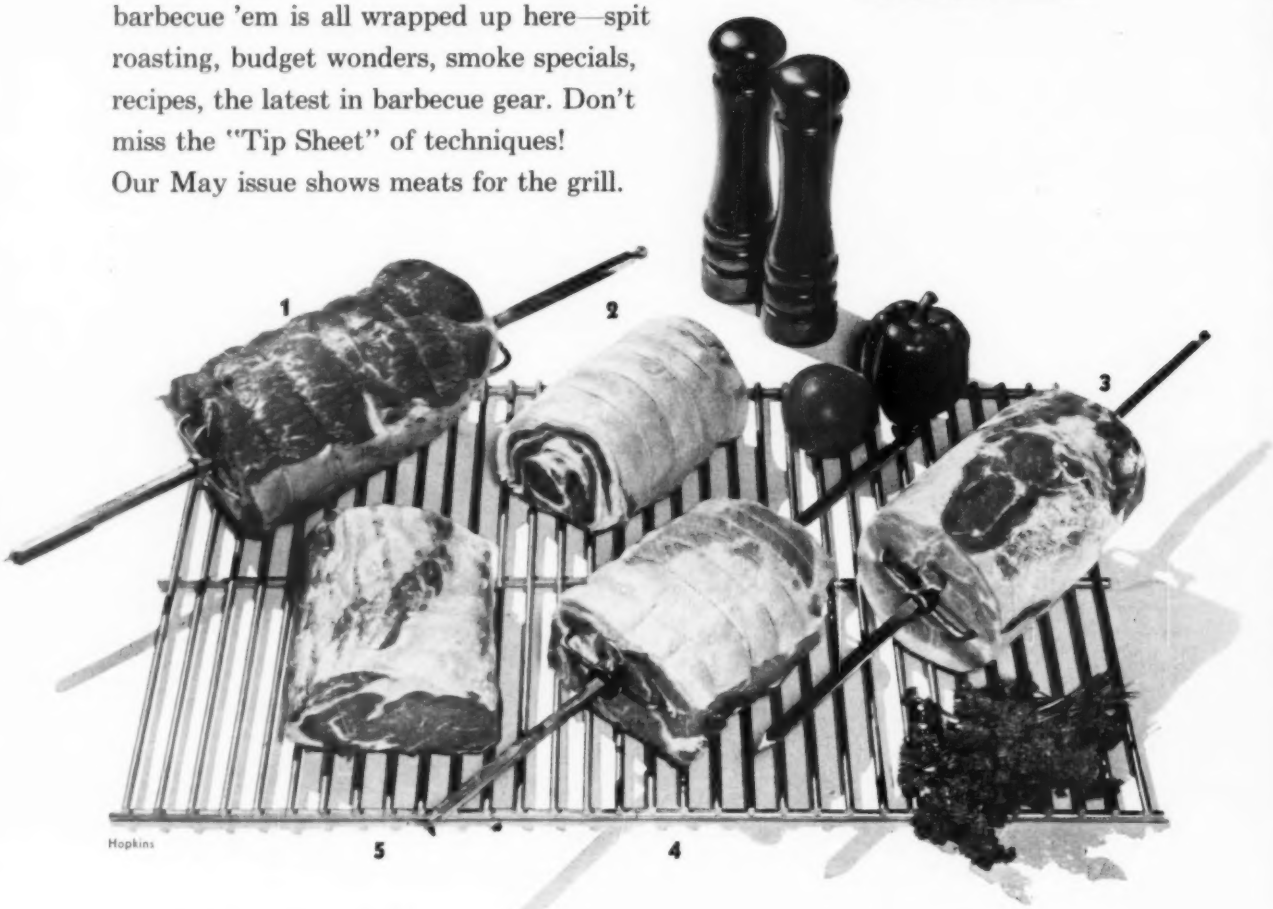
New wood grain Modernfolds for traditional or modern settings. In richly, handsome hardwood finishes. They're quiet and easy-gliding.

OUTDOOR COOKERY

ROTISSERIE ROASTS

WHAT MEATS TO BUY and how to barbecue 'em is all wrapped up here—spit roasting, budget wonders, smoke specials, recipes, the latest in barbecue gear. Don't miss the "Tip Sheet" of techniques! Our May issue shows meats for the grill.

By Myrna Johnston



Hopkins

Spin these on the spit

How-to, recipes start page 88

1 Beef rolled rump is the tantalizing roast on the rotisserie at right. A best buy! Like all these boneless roasts, it's a carver's dream.

2 Lamb rolled shoulder is a boneless cut that many folks don't think of. Thrifty feasting!

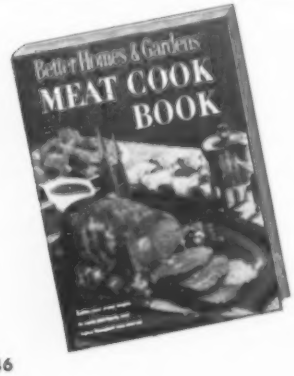
3 Smoked boneless rolled ham is fully cooked. Brush it with glaze last 20 minutes of heating.

4 Boneless Boston butt is a penny-wise, rich-tasting fresh pork roast. No pink when done.

5 Beef rib-eye roast — top of the line, but you eat every bite! At its best rare or medium rare.

Other roasts: Standing rib roast of beef is the bone-in version of the rib-eye roast. The rolled rib roast includes meat from short ribs.

Remember whole and half hams (fully cooked type) Canadian-style bacon, leg of lamb. Push spit rod in at angle to balance uneven roasts.

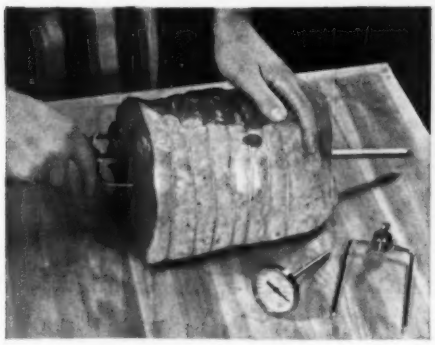


***On-sale date in mid-June! . . . Better Homes & Gardens* new *MEAT COOK BOOK* shows how to buy meat wisely, store it correctly, and serve it attractively!**

400 recipes, 275 pictures, 20 chapters on meats, fish, poultry, wild game. Now you can give your family variety with *know-how*. $2.95 wherever books are sold or send check or money order to 7106 Meredith Bldg., Des Moines 3, Iowa.

The success of spit-cooking hangs in the balance!

Photographs: de Gennaro



Before cooking a roast, let it come to room temperature. Slip a holding fork on spit rod. Judge *center* of roast; push rod through, inserting fork firmly into meat. Now push in a second holding fork; fasten screws.

Balance test: Cradle ends of rod in your upturned hands and rotate roast. If it twirls evenly, fine! No go? Then it's off center. Better remount and test again—or add counterbalances to adjust weight.

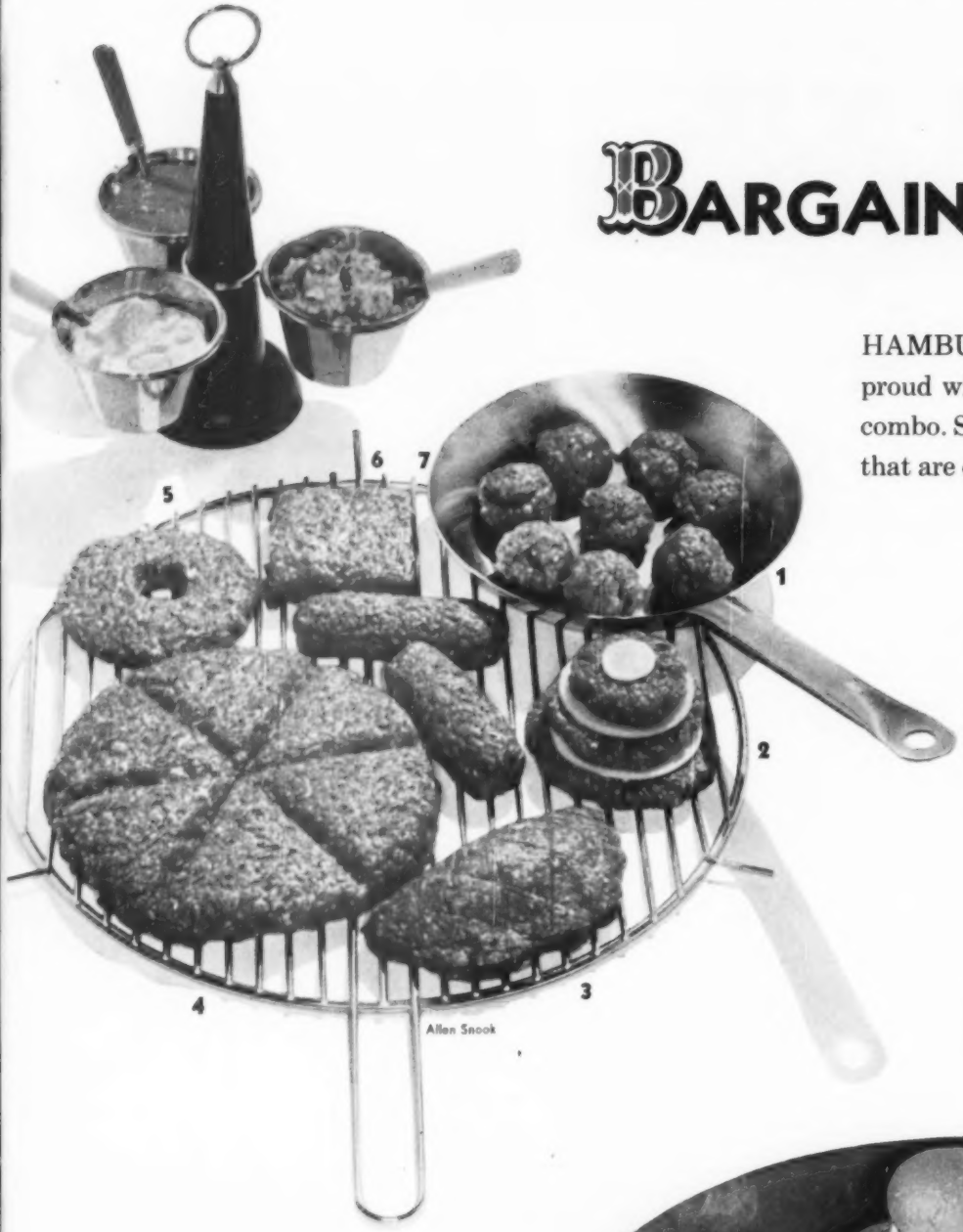
Tighten fork screws with pliers. A meat thermometer is the only trusty guide for doneness. Insert so *tip* is in *center* of roast—mustn't touch fat or metal spit (or bone in standing rib, ham, or leg of lamb).

Budgeteer barbecues, next page

A magnificent roast, this beef rolled rump! Now it's cooked to the doneness you like—juicy, still pink inside, with a crusty brown jacket. (See the roasting directions.) If you let the roast firm up about 20 minutes before carving, it will slice beautifully—keep it rotating on rotisserie, but lower firebox so cooking stops. Meantime, hungry folks will stay happy with a chilly appetizer of strawberries and pineapple. Serve roast with baked potatoes, hot buttery corn on the cob, a tossed garden salad.

BARGAIN BARBECUES—

HAMBURGERS AND HOT DOGS can do you proud with a bit of styling or a new flavor combo. Same goes for other budget-happy meats that are often overlooked. Get acquainted here!



Allen Snook

Here's how burgers can shape up!

1 Little meat balls. Cook in skillet (mile-long handle keeps chef cool). Or corral in foilware pan—see "Tip Sheet," page 55.

2 Towers. Grill bitsy burgers, middle-sizers, and giants; stack with cheese slices between. (Cut cheese rounds with doughnut cutter.)

3 Olive Treasure-burgers—inside is golden cheese and ripe olives! Recipe tells all.

4 Wagon wheel. Pat out 1½ pounds ground beef in circle. Mark 6 spokes and grill in broil basket. Each pioneer gets a wedge.

5 Donuts. Shape them as shown. The hole is custom-built for catsup or mustard!

6 Square cuts. Pat out a big rectangle of ground beef. Cut in strips, then across.

7 Beef logs. Make 'em to fit coney buns. Cook on foil ("Tip Sheet," page 54).

Photographs: de Gennaro

No plain fare here! First try a Filet Buckaroo from front of little grill.

Sure, it's that same old favorite, minute steak—but different. It's spread with mustard and rolled up around a strip of dill pickle, then broiled. Fabulous flavor.

Have a Wiener-kraut, too (at left of toasted buns). Each frankfurter is filled with tangy kraut, then wrapped in a bacon girdle to grill till crisp outside, hot inside.

Hickory flair, page 50

SAUCY TRICKS

Allen Snook

Use a stroke of flavor genius!

1 Pork blade loin roast is the most economical cut in the loin. Cook it on a rotisserie (see roasting chart). And serve with a bowl of 19th Hole Sauce to do it justice. Humdinger sandwiches!

2 Lamb riblets. Every bite's a treat! The bones make handles for nibbling! See recipe for browning, then cooking in a tomato sauce.

3 Minute or cube steaks. Roll them up for Filets Buckaroo; they'll be juicy as a thick steak.

4 Beef blade steak. Turn it into our foil-cooked Campfire-style Pot Roast in the picture below. Good economy and *good* dinner!

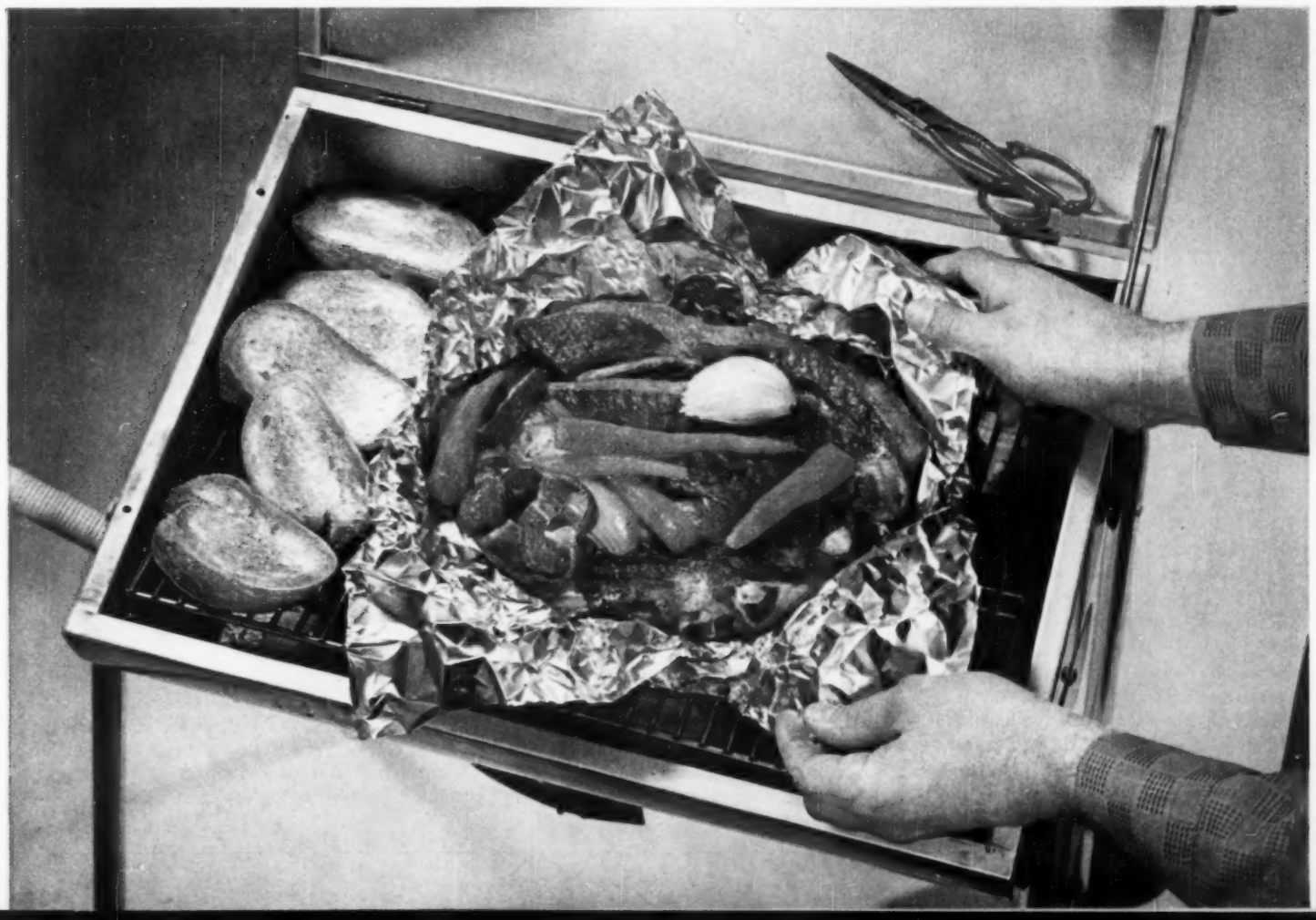
5 Beef short ribs. Have them cut in serving pieces. Call on meat tenderizer and our recipe.

6 Beef fresh boneless brisket—give it long smoke-cooking. See Hickory Brisket recipe.

7 Lamb barbecue ribs—a new cut that's much meatier than pork spareribs. Cook like riblets.

Recipes start on page 88

Campfire-style Pot Roast is the man's version of his wife's on-the-range pot roast. Snip open the foil package and whiff the mouth-watering aroma of beef browned over hickory, then wrapped up to cook with onions, carrots, green-pepper rings, tomato wedges. A specialty just as much as a bigwig cut of meat. With it serve French-bread toast and a cool fruit platter. Dessert: Cake-kebobs.



SMOKE FLAVOR—SPECIALS!

HICKORY-BARBECUING is an ad-lib affair. Like robust smoke flavor? Then have damp hickory on the coals for entire cooking time. Prefer it mild? Throw hickory on toward last.

Allen Snook

Send up smoke signals—double your repertoire

1 Pork spareribs. If you can cook with indirect heat on your covered smoker, lay the whole slab on grill—no need to turn. Or have cut for rotisserie.

2 Pork chops—splendid choice for hood-down cooking. Tops in chops are loin cuts at left; rib chops, right.

3 Pork boneless loin strip (above chops). Smoke-barbecue on rotisserie or grill, depending on your equipment. No pink when done? You're right!

4 Broiler-fryer halves. Be gentle with the smoking. Put chicks bone side down on the grill. No turning if you can use indirect heat with closed lid.

5 Pork back ribs—sometimes called loin backs—are extra-meaty ribs.

6 Leg of lamb. Most folks like just a faint overtone of smoke flavor with lamb, so go easy at first. Spit-roast.

Hickory know-how

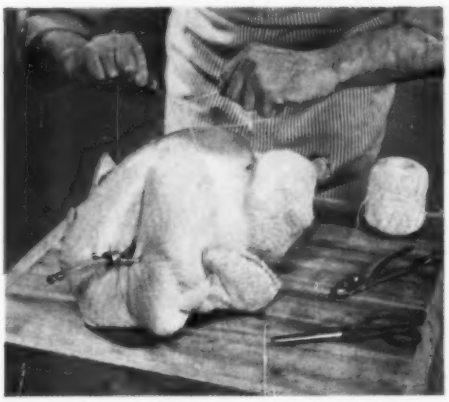
Wait till coals are right for cooking before adding hickory (or mahogany or fruit wood). Always use damp wood—the idea is for it to smoke, not burn.

Soak these at least an hour in water: hickory hunks (picture at right), cross-cuts (above), bark. Dampen sawdust, flakes, or chips when you start the fire.

For hickory-barbecuing, a smoke cooker, a charcoal oven, or Chinese oven is required. Use *slow* coals.

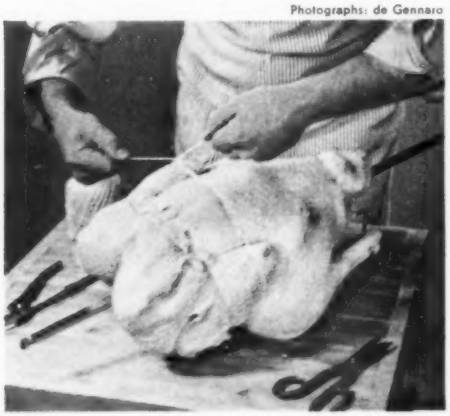
For open-grill "smoking," toss on damp hickory toward end of cooking.

Be firm with turkey



Rub inside of bird with 2 tablespoons salt. Skewer neck skin to back. Facing breast, insert spit at angle to avoid bone. Anchor with holding forks fore and aft. Check balance.

Photographs: de Gennaro



Loop *long* piece of cord over right wing, loop around skewer, then over left wing to hold *flat;* tie (top picture). Wrap cord around turkey, just above "elbows" and tie. Repeat all.

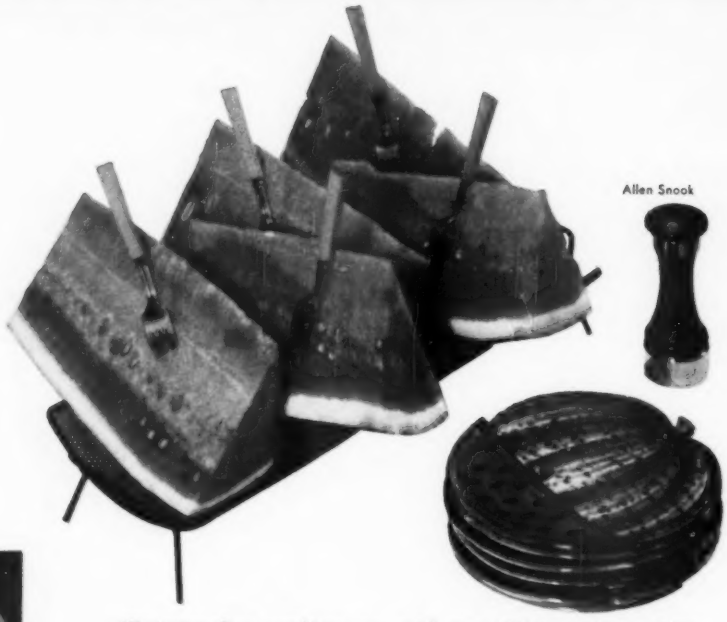
This lucky chef has a drumstick holding fork! Lets heat reach inside thigh meat. Tie tail to rod—cross legs and tie on, too, if you don't have those turkey bracelets.

Toss on the chips for the best turkey you ever tasted! Roast with hood down so hickory smoke can do its flavor job. This calls for slow coals at back of barbecue, a drip pan under the revolving turkey. Replenish hickory now and then. Takes about 12 to 15 minutes per pound to cook turkey to luscious, tender, smoky goodness. Test for doneness, page 54. If you use a meat thermometer in thigh, it should read 195°. Easy carving if turkey rests 15 minutes.

Recipes start on page 88 ***Patio treats on next page***

MORE PATIO TREATS

ROUND OUT your barbecues with crunchy salads, cooked-outdoors vegetables, and easy desserts that can travel to yard.



Allen Snook

Watermelon wedges, so cold you think you're eating pink frost! That's the kind of refreshing dessert folks like after a barbecue feast. Pass the salt shaker for those who enjoy a dash. Another favorite: cantaloupe sundaes.

Kuoni

Roasted Ears take on a caramel-y flavor—nothing better with over-the-coals meats. When corn is done, break off the dry husks, stack the steaming ears on a platter. Surprise: bacon strips cooked underneath the husks.

The chef sloshes melted butter over the corn; guests help themselves to extra butter—whipped or plain.

Hitchhike-salad supper. Guests stroll around the table, picking up the makings as they go.

Set everything out buffet style: a big bowl of greens to toss with French dressing; small bowls of shrimp and ham strips (omit these if salad is to go with a barbecue), ripe olives, cheese cubes, mayonnaise; a basket of toast.

de Gennaro

Recipes start on page 88

TIP SHEET FOR OUTDOOR CHEFS

Here's a roundup of little techniques that make a big difference in food, fun, and fire. Fold your "Tip Sheet" lengthwise as you do a newspaper and slip it in your pocket to take to back yard or patio for handy reference.

FOR FLAVOR FANS

Mill your own pepper. Nothing like the spicy spark of fresh-ground pepper! It's part of the grand steak finale: a pat of butter to melt atop, a dash of salt, a flourish from your pepper mill. It's the backbone of tossed salad, too.

For drama, get yourself a jumbo grinder. In California they have pepper mills so big, folks roll them around on wheels like little cannons.

Flavor via fire. Cut a garlic clove or two in half and toss on the coals while you're grilling steak or lamb kabobs. The aroma will delight your kibitzers, the flavor will be subtle.

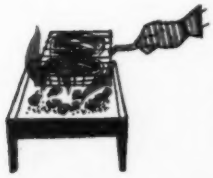
When you roast pork or ham on the rotisserie, wait till the meat is almost done, then drop a spiral of orange or lemon peel in fire. Tantalizing whiff! Especially wonderful with grilled duckling.

"When" for a tomato sauce. Hold up on basting those ribs (or other meat) till the last 15 minutes of cooking. That way a tomato sauce will give a rosy brown glaze—no scorching. For an aromatic basting broom, try a few celery stalks with leaves on. Grasp stalks tightly, heads down, give a big swish.

Marinade aid. For gourmet flavor, mix a marinade 24 hours ahead to mellow at room temperature before adding meat. Some marinades make a good sauce to pass with meat.

Hickory—cook to the tune of its smoky flavor! Wait till charcoal burns down to a cooking fire before adding damp hickory. Soak disks or hunks an hour in water; dampen sawdust or chips when you light the charcoal.

You're using hickory for its taste merits, not as fuel. If it flares, haul it out with tongs, soak again in water, toss back on coals.



Flaming finish. This is just your meat if you go for rare steak that's red inside, charred black outside.

Grill your steak close to hot, hot coals (a broil basket's handy). As the drippings fall in the fire, flames will leap up and give that good char flavor.

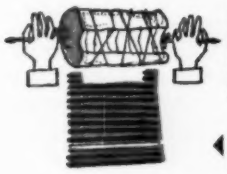
Unlike the usual rule, you must flip *flaming* steak often to keep it juicy.

Drawings: Wells

CHEFING TRICKS

Burgers—bing, bing, bing. Inviting the gang? Here's how to speed along.

- With burger press: Spoon meat for each burger onto own square of waxed paper, top with a second square. Now each mound of meat goes into the jaws of burger press, paper and all. Close lid gently—there's your burger! Leave waxed paper in place and stack up the patties, ready to grill.
- With bottle and can: For even-size burgers, roll out hamburger like pie dough (except about ½ inch thick) between big sheets of waxed paper. Use a light touch, please! A bottle can double for rolling pin. Cut out patties with large tin can (4-inch diameter) that has bottom and top removed.
- To keep 'em piping: While burgers broil, heat equal parts butter or margarine and Worcestershire sauce in skillet (enough to cover bottom). When first lot of patties is ready, slip them into the skillet, turn once, grill next batch.



Balancing act. Aim for the center of gravity of your roast when you insert spit rod. Fasten holding forks. Test for balance by rotating ends of rod in your upturned hands.

If meat is balanced, it will rotate evenly. If it balks, remount roast. Don't worry about the holes made by spit and holding forks. They'll fill up.

Kabob string-ups. Choose tender, fast-cooking foods, as at right (the potatoes are canned).

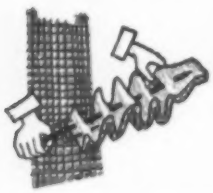
For beef kabobs cooked rare, push foods closely together on skewer; for medium or well-done, leave a little space between.

No motorized skewers? Use a kabob frame or support ends of skewers on bricks atop grill; turn kabobs to brown all sides.

Chicken on the grill. Place halved broilers (about 2-pound birds) on grill with bony side down. The bones act as heat conductors and hurry the cooking.

Turn chicken other side down to finish broiling. The meat will be juicy and better looking cooked this way.

JUST PLAIN KNOW-HOW



Sparerib go-round. When you buy spareribs for the spit, have your meatman saw them in two strips, each about 3 inches wide.

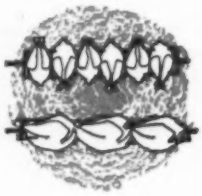
Beginning with narrow end of ribs, run spit through middle, lacing in accordion style. For balance on the spit, start the second strip at wide end, the third at narrow end, and so on. Have a holding fork for each slab of ribs. Loin back ribs are meatier than spareribs, so allow extra cooking time—no pink in done pork! For heavy smoke, start adding damp hickory from the start.

Roast security. Have meatman tie your roast round and round to make it as even in shape as possible. It'll be easier to balance on the spit, stay perfect to the finish.

Self-baster. Most roasts have an outer coat of fat that will melt down and baste the meat while spit-cooking. For flavor, you may baste with barbecue sauce toward end of roasting.

No flapping wings or drumsticks. Truss spitted birds with cord to make compact package. Tie wing tips so they're flat against breast—otherwise they might char. Cross ends of turkey or chicken legs and tie to tail and spit rod as a unit.

Spit fit. To make the most of your cooking space, mount efficiently.



Put Rock Cornish game hens crosswise on spit, alternating front-back, front-back. Use a long holding fork for every two little biddies.

To roast several chickens, march them lengthwise down the rod, using 2 holding forks for each.

Bird brush-up. Before roasting turkey on rotisserie, brush well with salad oil. Same goes for chicken or Rock Cornish game hens. During last 15 minutes over coals, brush with *Basting Sauce:* equal parts salad oil, lemon juice, and vinegar —plus soy sauce, salt and pepper, herbs to suit yourself.

Broil on foil! The best cooking trick yet. No grill losses!

If it's burgers for the crowd, tear off a strip of foil the size of your grill top—see drawing at left.

With two-tined fork, puncture foil here and there at about 2-inch intervals—you can steady foil on grill. Careful—don't tear, just poke little holes. Turn up a half-inch edge on your "pan" all around. Lay burgers on hot foil. They'll brown to a turn, stay juicy. (The holes let heat up and fat drippings out so meat broils instead of sozzling.) Another plus: you can throw your pan away!

Foiled bacon. Perfect browning and crisping! Nary a slip through grill bars! No fat fires! For a pan, use a piece of aluminum foil just large enough for bacon strips; turn up slight edge. (Don't puncture foil.) You can even fry thin-sliced bacon this way. Canadian-style bacon, too.

Green marks the spot where the garlic is! For flavor, insert garlic here and there in leg of lamb.

With tip of paring knife, make a small slit in the meat. Press down with blade to open cut, and quickly use knife tip to push garlic clove in, then to push in a wisp of parsley.

After roasting, you can locate the garlic at a glance and remove it.

No carving capers. A roomy board, sturdy two-tined fork, and *sharp* carving knife will make that roast behave.

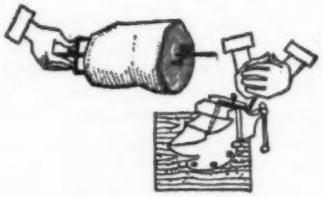
And a handsome carving set gives a perfect roast or turkey the spotlight it deserves after careful barbecuing.

It's helpful to have a selection of knives—different sizes and shapes to suit the task. In addition to a good carving knife, you'll appreciate a ham slicer, a French chef's knife for speedy chopping, a butcher knife, trimmer, paring knives. Nice to have steak knives, too. Keep 'em *sharp!*

Fluffy burgers. Handle hamburger like a bowl of feathers when you mix in seasonings—don't pack. The way to shape patties is pat-pat, not spank-spank. Medium- or coarsely ground beef makes for light burgers. So does juicy meat—if it's lean, have 2 or 3 ounces suet ground with each pound.

When to salt steak? Wait until you turn it, then salt and pepper the browned side; season other side as you take steak from grill. Ditto for burgers and chops. If you salt uncooked meat, the juices will be drawn out, and you'll lose good flavor.

Spit-fork lock. When you insert holding forks in a roast, anchor the second so it is at right angles to first—no skids.



Buy 3 or 4 extra spit forks. They're handy to have, save you trouble with a line-up of birds.

To make one fork the center holder between two small roasts or birds, bend one tine back in a vise, as at right, so the tines go in opposite directions. Looks like a "running S."

Skewer meals. For uniform cooking, give each kind of food its own skewer. String cubes of beef or lamb on one. Thread scrubbed potatoes on another, whole onions on a third—leave jackets on vegetables and you won't have to baste them.

Peeled, cut, or thin-skinned vegetables need to be brushed with melted butter or margarine while they are turning over the coals.

Shake hands with a turkey to tell when it's done. About 20 minutes before turkey roasting time is up, snip cord that holds drumsticks to spit rod.

Grasp end of drumstick with paper towels; raise and lower to test. Leg should move easily or twist out of joint. Also press thick part of drumstick—meat should feel very soft. Do this test as a check whether you use a meat thermometer or not.

If turkey needs a few more turns over the coals, give it time to really pass its doneness test. Now that cord is snipped at drumsticks, the heat can reach all parts of bird.

Steak flipping. Once only! Tongs are best for turning steak, chops, chicken halves. Use tongs and turner for large steak. If using fork, insert it in fat only. Save those juices!

Big-steak carving—porterhouse or sirloin. Important to know how, so one person doesn't rate most of the choice portions, another get tag ends. First remove bone, cutting close. Now cut across full width of steak, making 1-inch slices and narrowing them a little on tenderloin side. Be sure everyone gets a section of tenderloin.

If steak has a tail piece (as in sketch), slice it last for seconds.

MONEY SAVERS HERE

Silver lining. Here's a trick to save fuel and keep your barbecue new looking. Line the firebox with heavy-duty foil. (Or line the ash pit if there is a grate to hold the coals.)

You place gravel or special insulating pellets, then charcoal right on the foil. The foil reflects the heat back on the food and speeds up cooking. Also keeps your equipment cleaner—it catches the melted fat and drippings. Some chefs like to line the hood of their smoker, too.

Be chary about charcoal. No need to fire up too much. If you're broiling a few burgers or hot dogs, you'll want coals only under the cooking area. Why waste fuel?

Save those coals. When you're finished cooking, don't let charcoal just burn away. If your barbecue has a hood, lower it. Close dampers, too. Fire will be snuffed out.

Same goes for kettle-type grill that has a lid. If you have an open grill, use tongs to transfer hot coals from firebox to bucket. Smother fire by covering bucket tightly—look left.

Sandwich it! Nothing tastes better than a barbecue sandwich or makes a roast go farther. Spit-cook a less-expensive roast of pork or beef; slice. Set up help-yourself service with barbecue sauce, relishes, warm hamburger rolls or rye slices.

Tender not-so-tender meat. Yes, you can broil round steak or roast chuck—if you call on meat tenderizer! Sprinkle it on all sides of meat, working it in deeply with two-tined fork. *Don't use salt.*

Let stand at room temperature 1 hour, or overnight in refrigerator. Tender!

A bed of gravel or insulating pellets about 1 inch deep helps prevent burning out of firebox; also lets air in so heat will be more evenly distributed. After half a dozen barbecues, wash gravel in hot water, spread out to dry *thoroughly*. (If your firebox is perforated on the bottom, there will be no need for gravel.)

Shrink shrinkage! You'll have more of that steak to eat if it's cooked slowly.

To give luscious brown color to slow-broiled steak, brush both sides with a mixture of kitchen bouquet and melted margarine before cooking on grill.

Fire needs mothering. You're not cooking by thermo control, so take a look-see now and then. No profit in finding fire out at cooking time—or in losing food to the flames!

Rescue your grill top. You'll add to its life if you wait to place it over fire until cooking time, remove it (with asbestos gloves) right after use. Swathe hot grill with wet paper towels or newspapers while you eat. Later a few swipes will clean grill. Stubborn spots? Use scouring pad.

Flavor at a bargain! A tangy marinade does great things for a less-tender (and less costly) cut of meat like rump or chuck roast. Put meat and marinade in a big plastic bag; twist top; knot. Place all on tray or in shallow pan.

Let meat marinate in refrigerator 2 or 3 days to tender up and take on spicy flavor. Turn bag occasionally. (Or you may use bowl and turn meat.)

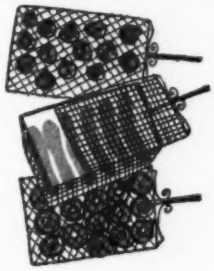
JUST FOR FUN!

Icy nibbles. While fire gets right, let folks help themselves to crunchy relishes. Fill an outdoorsy bowl or ice keeper with crushed ice.

Poke in green onions, celery and carrot strips in porcupine style. Add radishes, pickles, and olives to the snowbank. Set out cheese dips.

Do-it-yourself sodas. Scoop ice cream or sherbet into tall paper cups. Set out with a choice of sundae sauces plus bottles of lemon-lime carbonated beverage and ginger ale. Guests pour on the soda makings, muddle 'em, and sip away! (For a variety of quick sundae sauces, open several jars of fruit preserves.)

Carry-out gelatin salads. Pour fruited gelatin mixture into gay paper cups. Let chill in refrigerator until set.



Corn-popper pop-ups. An old-fashioned wire corn popper is a good investment. Two are even better.

Of course, pop corn over the embers. But also use popper to toast walnuts in the shell, to heat potato chips and French-fried onions from a can, to warm doughnuts.

You can even use it as a grill basket for broiling hot dogs.

Cans for pans. To heat canned breads or potato chips, use can opener on one end but leave it attached to hold food in; remove paper label; turn can on its side and roll on grill.

Foil firsts. Hot appetizers are a snap. Heat in foilware pan—pass in it, too. For a surprise, try hot ripe olives (heat in juice, then drain). *Good!*

To broil appetizers—like shrimp or chicken livers—first prick bottom of foilware pan here and there with a two-tined fork or an ice pick. Have these bite-size foods well brushed with garlic butter, of course, to keep them moist and to add flavor.

Turn to brown all sides. Spear each tidbit with a toothpick for easy pickup and let guests help themselves.

Tom Thumburgers—another happy meal-starter! Whip up a small recipe of your favorite hamburger mixture and shape in marble-size balls. Broil in a foilware pan that you've punctured hit or miss (as above). Serve in tiny hot rolls.

Brownie-wiches. Split brownies in half and tuck a cream-filled chocolate mint patty in each; heat to melt candy.

Outdoor toast. Cut a long loaf of French bread in half lengthwise; place the two pieces cut side down on piece of foil. When toasted, spread both halves generously with soft butter or margarine.

Put loaf together again and slice on the diagonal. Nice with parsley butter or herb butter.

Some-mores. Take a tip from the kids. They toast marshmallows till gooey inside, then slide 2 on a graham cracker that's covered with squares of milk-chocolate bar. Finale is to squish down with a graham-cracker lid. You'll want some more!

Foilware figures—all sizes and shapes. Handy to have a variety on deck for outdoor cooking and serving. There are cake pans and pie pans, bake trays, casserole dishes, divided plates.

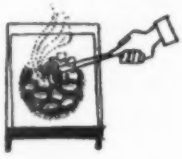
TIME AND TEMPERATURE GUIDES

Test of fire—by Mississippi method: Hold palm of your hand over the coals at the height food will be for cooking.

If you can count "one Mississippi, two Mississippi, three Mississippi," before jerking your hand away, fire is right for steak, burgers, lamb chops, kabobs.

If it's "uncle" on the first "Mississippi," the coals are too hot for almost anything. A "four-Mississippi" fire is fine for roasts; a lazy "five- to seven-Mississippi" fire for spareribs or pork chops.

Tap, tap here . . . tap, tap there. Before you put the grill top on your barbecue and start cooking, tap the gray ash off the coals. Ash holds the heat back, acts as an insulator.



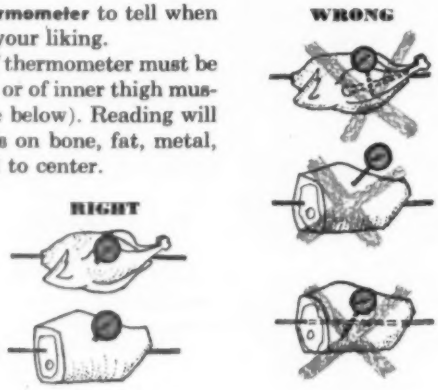
Use a poker or fire tongs to do the tap-tap job. This trick is especially important before you grill steaks or hamburgers. If your fire is too slow, the meat will dry out while cooking.

Meat at room temperature. Steak success starts with the meat at room temperature. One to 2 hours out of the refrigerator is a good rule for steaks. Big roasts, several hours. Chicken, about 30 minutes. Use judgment on hot days. Idea is to avoid having meat overdone outside, uncooked inside.

Warm-up period. Give meats on spit or grill a chance to warm up and relax over the coals before you start basting—the meat will absorb the flavors better. Hold off on that tomato barbecue sauce till the last 15 minutes.

Trust a meat thermometer to tell when roast is done to your liking.

Tactics: Tip of thermometer must be in center of roast or of inner thigh muscle of turkey (see below). Reading will be wrong if tip is on bone, fat, metal, or if not inserted to center.



Rest the roast. Let the meat or turkey stand after cooking for 10 or 15 minutes—for 20 if you can wait—to firm up for carving. Slices will be more even, nicer.

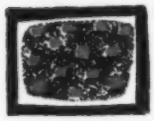
Time per side? When you grill steaks or burgers—or any other cut of meat—broil the second side a few minutes less than the first. (Second side has a head start on heating.)

Rotisserie vegetables. Potatoes, squash, onions, tomatoes roasted on skewers will give their own "We're done" signal: They'll stand still on the revolving spit.

If vegetables get done before the meat, wrap them in foil and keep them warm at side of grill. Tomatoes cook in a jiffy, so don't put them on too soon, and watch closely.

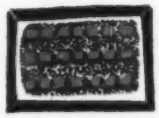
Hurry-up, Harry, the crowd is hungry! Speed the fire by giving it a big boost with forced air (but not if food is cooking). Use your wife's hair dryer, an electric fan, or vacuum blower. One barbecue has its own built-in bellows!

FIRE-BUILDERS' BULLETIN



Polka dots for steaks, chops, most grill cooking. Once coals are hot enough for broiling, place them about half an inch apart under grill area you'll use.

This will give even heat and reduce flare-ups when meat fat drips down. If you plan to use only half your grill space, arrange coals accordingly and save fuel.



Parallel rows for kabobs. String burning coals along firebox so they are spaced in between the rows of kabobs above; also have coals around sides of barbecue.

Same arrangement is efficient if you have a line-up of skewers, one with meat, one with baking potatoes, and so on.

Just-right coals for cooking. They'll look ash-gray by day, have red glow after dark. No flames! *Don't start cooking too soon.* The fastest way for a bed of cooking coals (15 minutes) is with electric starter. Most ways take 45 minutes.

To add more coals. For a reserve supply of hot coals, warm extras around the *edges* of your fire after it is ready for cooking. Don't top your cooking fire with cold coals—they'll lower the temperature more than you think.

Ring of fire for spit cooking on barbecue with open top. Form an oval of live coals around and slightly larger than the roast or bird on spit—the meat should not be directly over coals.

To slow fire down, pull ring toward outside, to increase heat, narrow it. This is the old gypsy way of roasting—good technique for even cooking.

Coals at rear, drip pan in front is the style for spit roasting if your barbecue has a reflector hood.

In placing the hot coals in back part of firebox, don't heap them too high. Arrange so they extend a little beyond the ends of the meat on spit.

Put drip pan under the roast. Check the position once juices start to drop.

Fire speed-up. You may do one or all of these: Raise firebox. Lower grill. Open drafts. Add warm coals from your reserve around fire's edge. Tap ashes off burning coals with tongs. For gypsy method, pull in ring of fire.

Fire slow-down. Reverse procedures above. If a roast or turkey is cooking too much at one end of rotisserie, move most of the hot coals to other end. To douse flare-ups, aim at the flame with a water pistol or clothes sprinkler—go easy.

Foil drip pan—it will last all season. Use 18-inch-wide aluminum foil, and tear off a piece long enough for a double thickness the length of your grill.

Fold in half lengthwise; turn up all 4 edges 1½ inches. Miter corners, folding tips back along sides—if you press against a block of wood or box, corners will be tight and leakproof.

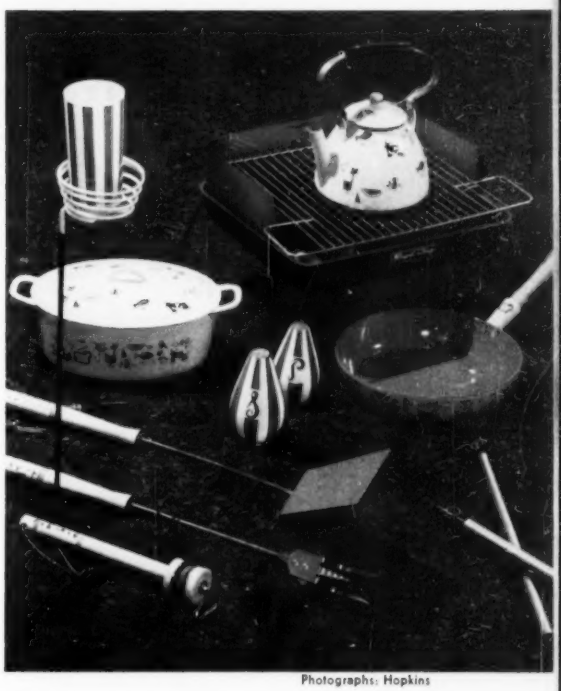
In setting the drip pan in front of coals and under meat on spit, check to be sure no coals are underneath pan. (If you have a round grill, make drip pan in a half circle.)

GEAR UP FOR BEST BARBECUES

YOU MAY FIND just the thing here to answer your "why don't they make a . . . ?" Maybe they do! We'd be the last to say you need all this gear for a good barbecue, but we thought you'd like to see new helps shown this year.

No reason why the youngsters shouldn't be comfortable during those back-yard outings. This picnic table is scaled just right for small fry. They'll love having a table to call their own. Bring it indoors in winter, use it as a play table.

Decorated half-gallon ice cream freezer will let children into the act, keep them busy for a long time. Metal freezer is a dandy inexpensive treat for the kids.



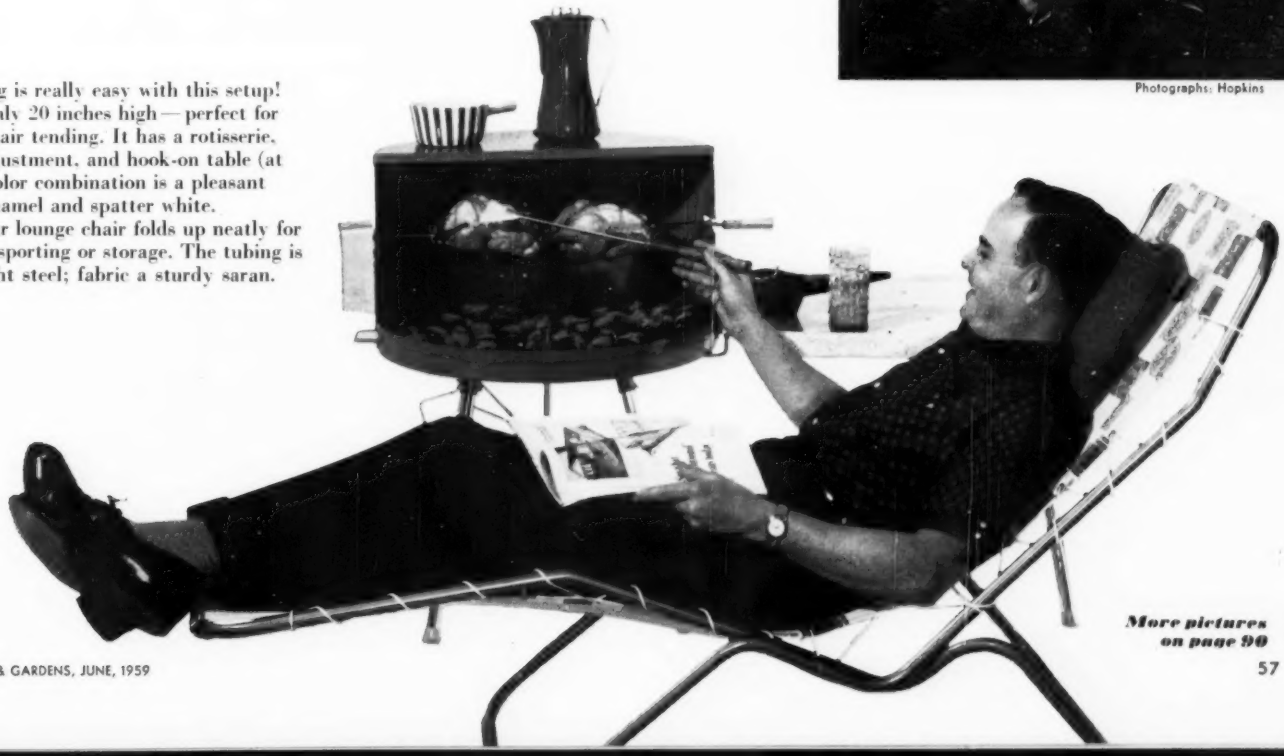
Photographs: Hopkins

Jackpot of wonderful helpers. Note especially the portable, folding grill. It'll do a big job at home or on the road. Long thin wands in lower right corner are salt and pepper shakers. Outdoor tools now boast knife sharpener, three-tine fork, broad spatula.

Spring-like gadget holds beverage—just stick in ground where wanted. Casserole and teapot are bright yellow with clever designs. They're sturdy, porcelain cast iron.

The living is really easy with this setup! Grill is only 20 inches high—perfect for lounge-chair tending. It has a rotisserie, crank adjustment, and hook-on table (at right). Color combination is a pleasant copper enamel and spatter white.

Contour lounge chair folds up neatly for easy transporting or storage. The tubing is lightweight steel; fabric a sturdy saran.



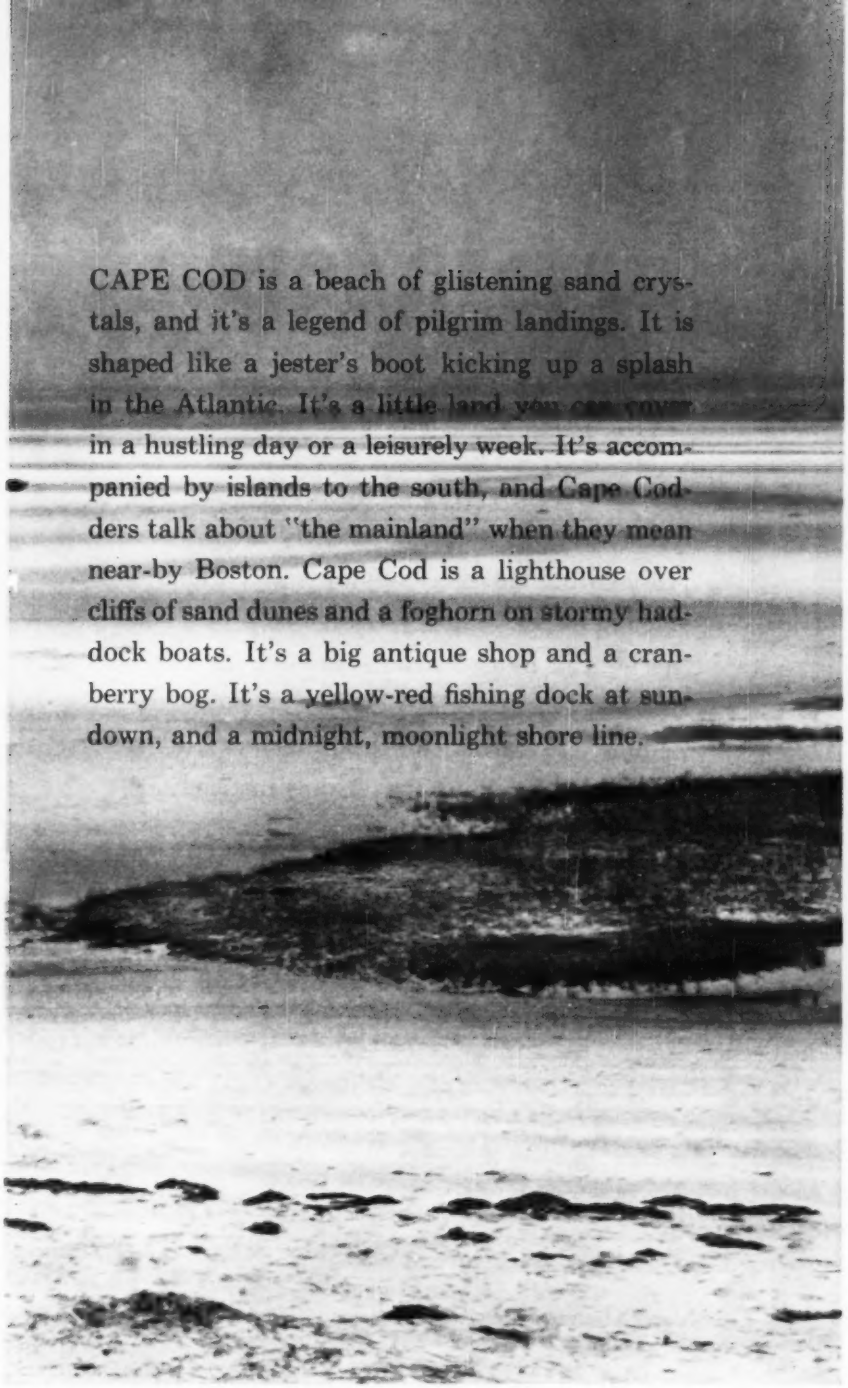
More pictures on page 90

IT'S CAPE COD!

Skaket Beach at Orleans in early morning when the tide's out exposes streaks of sand like brush strokes between random strips of sea and grass.

Harwich Port harbor, where a sheltered cove is like a private sea.

Shirley Booth stars at Cape Playhouse, Broadway's summer home.

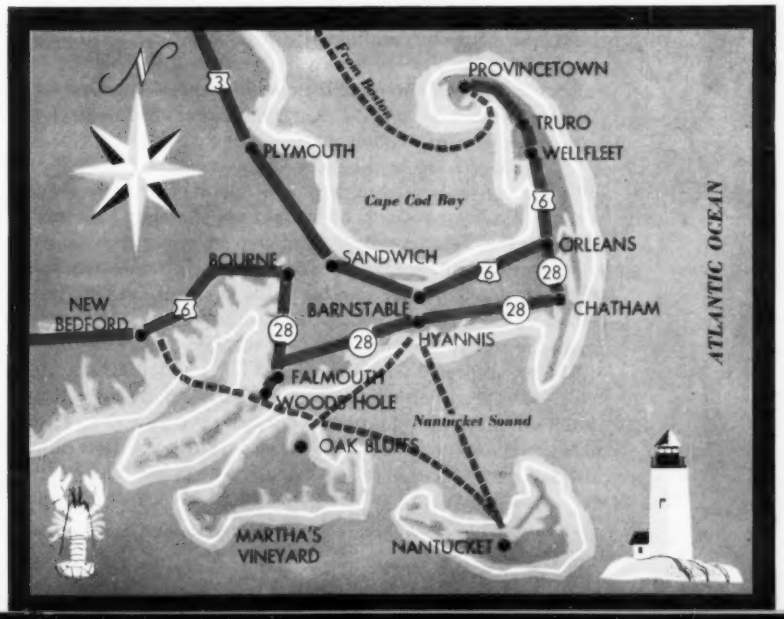


CAPE COD is a beach of glistening sand crystals, and it's a legend of pilgrim landings. It is shaped like a jester's boot kicking up a splash in the Atlantic. It's a little land you can cover in a hustling day or a leisurely week. It's accompanied by islands to the south, and Cape Codders talk about "the mainland" when they mean near-by Boston. Cape Cod is a lighthouse over cliffs of sand dunes and a foghorn on stormy haddock boats. It's a big antique shop and a cranberry bog. It's a yellow-red fishing dock at sundown, and a midnight, moonlight shore line.

By Curtiss Anderson

More on page 130

All the way on Mid-Cape Highway 6 with outlets to beaches that stretch for miles.

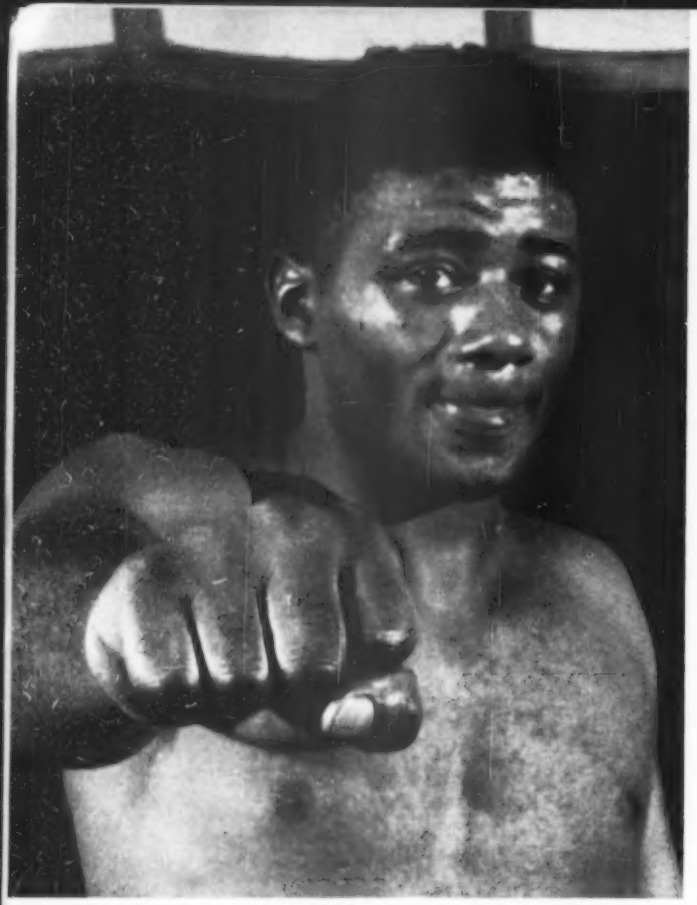


Surf-casting into sunset at Race Point, Provincetown.

Photographs: Jerry Cooke

Antique shop near Brewster—and all over the Cape.

You can rent, buy, or borrow anything that floats.



How to teach

By Al Hirshberg

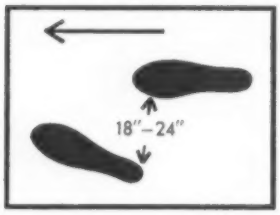
FLOYD PATTERSON, heavyweight champion of the world, recently taught 14-year-old George Vaught enough about boxing in one hour for George to give a good account of himself against anyone his own age and size. Because the fundamentals are simple, any father can teach his own boy to box by following Patterson's instructions, given here in his own words:

The fist of world's heavyweight champion Patterson as it hits its target.

Before this punch was thrown, the back of Patterson's hand faced out. Now, having made a quarter turn before landing, it faces up.

Floyd tells boys to keep their arms and wrists up straight, their knuckles flat. The thumb should always be tucked in.

Basic position for the feet



Photographs: Jerry Cooke

Stance. "The first thing is knowing how to stand. No matter how good you are with your hands, you're going to get hurt if you don't know what to do with your feet.

"Keep your left foot flat, so you won't be off balance, and keep your weight evenly distributed on both soles. Each time you move, be sure to come back to this position—the faster the better. Your right foot shouldn't be as flat as your left. Stay on your right toes. When you retreat or go to your right, that right foot moves first, followed by the left. It's got to be ready to go in a split second.

"In moving in, or to the left, slide with your left foot, then bring up your right so you're back in that basic position—your feet comfortably apart, the left in front of the right and slightly turned in. (See diagram.)

"Look, you've got your feet parallel. That's wrong. Take a step forward with your left, turning that foot in a bit, and keep your right where it is. Bend your knees slightly.

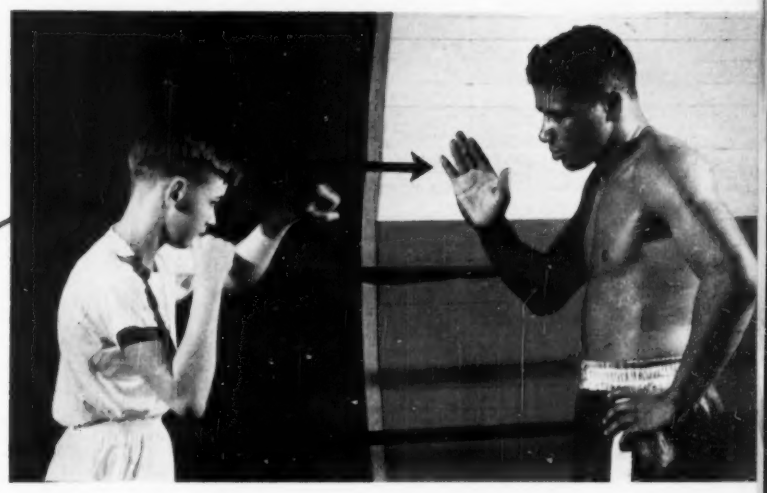
"Your left foot's already flat. Good. Some great fighters get that foot off the ground so seldom people wonder how they get around. You're on your right toes, too. Fine."

Face and hands. "Now let's see about the upper part of your body. Keep your left shoulder up and tip your head to the left, so your chin is almost cradled in the hollow of your shoulder. It usually helps if you crouch a bit. This makes your chin and jaw the poorest possible target. The other fellow's going to have to find them before he can hope to get any kind of a shot at them.

"Make sure your right hand is high, and close beside your chin. No matter what you do or where you go or what move you make, always come back to this basic position. You have to move fast, because you're going to be temporarily open whenever you throw a punch. You can't help exposing yourself from time to time. The big thing is to get back to your defensive position before the other guy has time to throw a good counter punch.

"Here, you have your right hand looking good, but your left's too close to your face. Stick it out a little. This is your jabbing hand, and it also has to protect your face. You have to be sure it stays up there all the time. Drop your left hand for just a second and you're asking for trouble. Keep that left elbow up, too."

your boy to box



The jab. "The basic punch in boxing is the jab. If you're right-handed, you jab with your left, and vice versa. And if you know how to jab, you can give your opponent a lot of trouble. The jab is both an offensive and defensive weapon. With your arm sticking out, as it is when you're throwing jabs at your opponent, you're using it as a shield for your whole body—for your face, too.

"A jab should be straight, but not tense or stiff. When you start practicing jabs, do it slowly. Keep your wrist straight and hit with the flat of your knuckles. That way, you'll be using all the power in your arm, and you won't risk getting a broken wrist.

"Move fast. Speed is important. And you have to bring that jab back as fast as you throw it. Practice so you can flick it out and pull it back like lightning. With every jab, bring your arm back just far enough for leverage, then stick it out again. You're setting the other fellow up for a right cross, but he doesn't know when it's coming.

"All right, your position looks pretty good. Now let's see you hit my hand as a target."

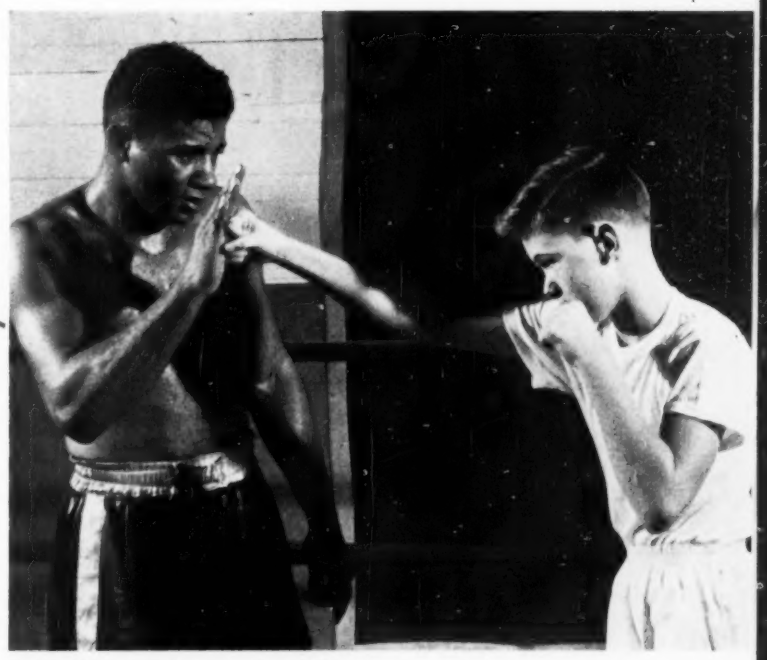
Practicing the jab. "Out and back—out and back—out and back. Let's see how fast you can keep it up. Just keep hitting my hand over and over again.

"Keep your hands up high. You can't ever drop them except to throw a punch. The minute you lower your hands, the other guy has an open target. You've left yourself exposed. I can't stress that too much. Of course, no defense is perfect. You're going to get hit once in a while. But you want to be sure it's no more than necessary.

"Now keep your elbow high, too. When you drop your elbow, your whole arm will drop. That's bad. Remember, as you throw a jab you've got to keep protecting yourself right up to the very last second.

"You're keeping your thumb in, aren't you? You want to be sure to do that—not just for the jab, but all the time. If your thumb sticks out, as if it might not belong to the rest of your hand, you can break it. Curl it in close, so it's as much a part of your fist as your other fingers.

"Keep that left hand on a level with your jaw, keep it up. Jab—jab—jab—and thumb in. . . ."



The right cross. "As you throw the jab, you drop your right hand almost involuntarily. But there's a reason for it. As you lower your right, you're ready to cross with it.

"For that moment, you don't have to worry about using your right for defense. When you're jabbing, your left side is the only exposed part of your body. So think of your right as an offensive weapon. It's your strong hand. You're throwing it in hopes of really scoring.

"That's it—straight out. See, you've jabbed with the left—once, twice, three times—it doesn't matter. Now you're getting your left back for protection and crossing with your strong arm, your right.

"Remember, that right hand punch is different from the jab. You're sticking the jab out straight and high. The cross is straight, too, but lower.

"And get your hands back quickly. After throwing a punch, you should be back in your original stance."

More photographs on page 138

Photographs: Lisanti. Data: June Edwards. Architect: William F. Bigoney, A.I.A. Owners: Mr. and Mrs. George Mynchenberg, Fort Lauderdale, Florida

★ ★ FIVE STAR HOME 2906
★ ★ YOU CAN BUY PLANS ®
SEE PAGE 124

A house that'll let your budget retire

By John Normile, A.I.A.

To many young couples, owning a new home is a "someday" dream. For an older couple, future building plans also creep into a "someday" category.

Featured on these pages is the Five Star home that brings these "somedays" together *now*, because it provides all the new home features that both young and old want:

- Modern, easy living on a budget.
- Equipment that makes housekeeping a breeze.
- Privacy indoors and out.
- Materials that last with minimum maintenance.
- Flexibility that makes sense.

Make no mistake about it, this is a *small* house. If you build it with just the two bedrooms, it measures only 24x40 feet (not counting the deck). Your building cost—especially in a mild climate—can be surprisingly low. And what makes this house particularly versatile is the fact that it expands so readily to as many as four bedrooms!

More about this home on page 124

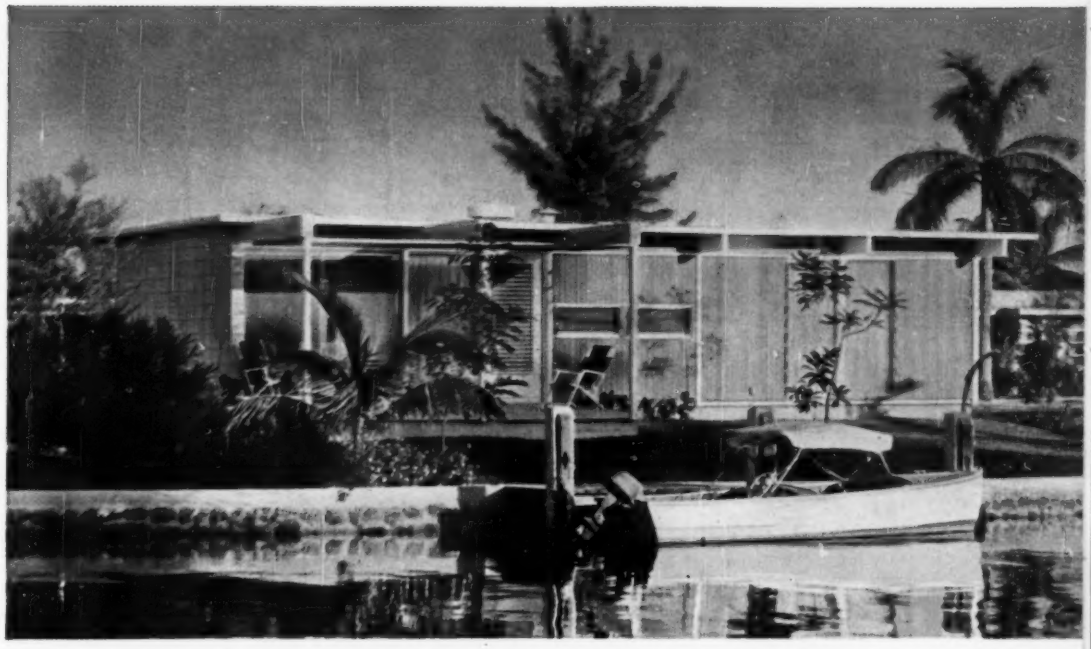
See how smart planning pays off

This house proves you can make efficient use of space—and avoid building costly, needless square feet. The central kitchen and bath make your housekeeping chores go faster. Deck increases living space much of the year. Dotted lines indicate where extra bedrooms can be added later.

←

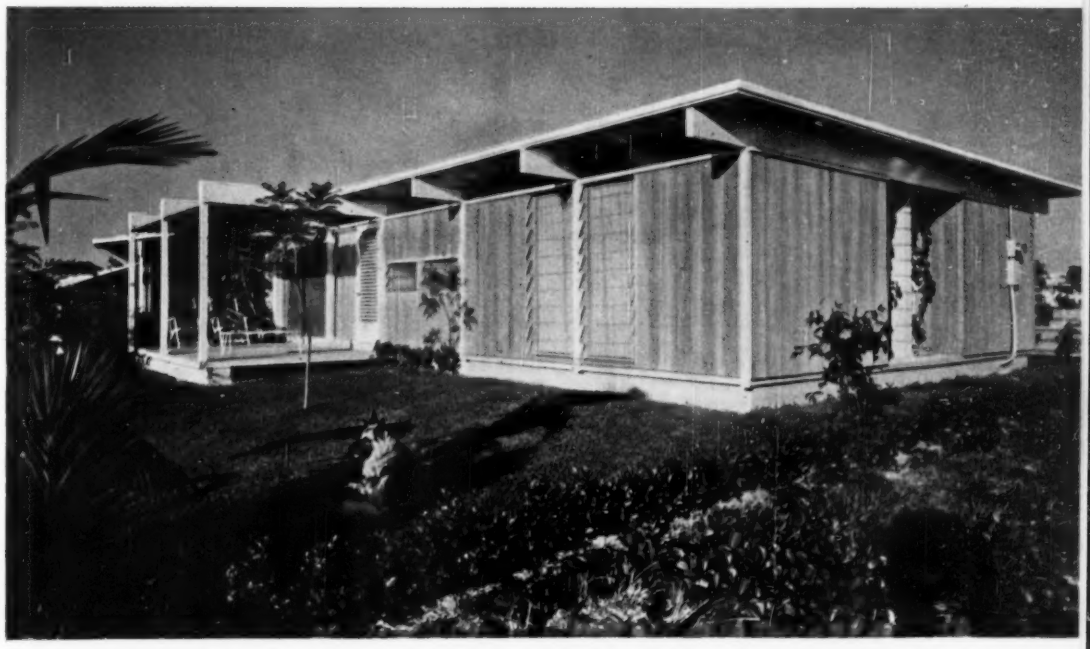
Because it sits back on a 50x125-foot lot, Five Star Home 2906 looks larger than it really is . . . less than 1,000 square feet.

An air of spaciousness was created by the carport and parking court in front, and a courtyard leading to house. Fence is cypress with driftwood finish. For a walk, stained concrete blocks were used.



Small deck continues at floor level at rear of house for extension of visual space. Too, continuation of roof beams carries out this feeling.

House has tongue-and-groove V-joint siding, built-up gravel roof, wide jalousied windows, terrazzo concrete floor. Exposed walls are concrete block.



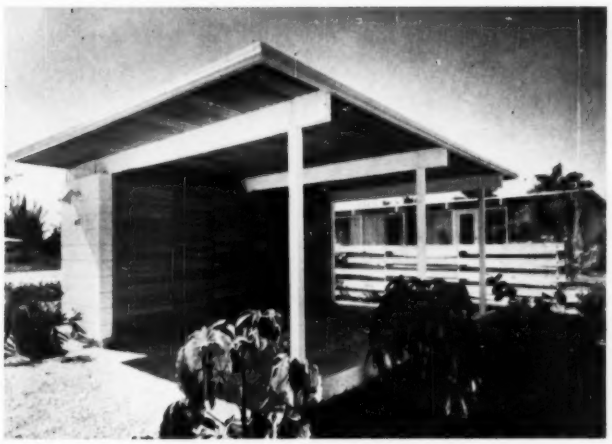
Windows are recessed in bedrooms to create overhang without added expense.

This trick gives the closets along inside walls a built-in look (see floor plan). For extra sturdiness, the house, which is built on a man-made island, was set on concrete pilings. To provide a larger lawn, plantings are set at the edges.

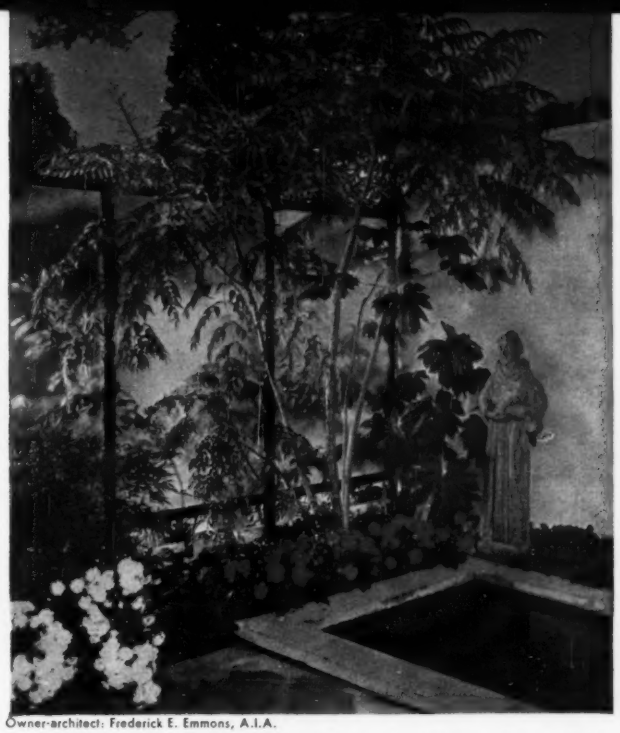
Stand near front entrance (below) and here's your view of the handsome combination living room and dining area.

Note how planting pocket gives a feeling of separation to the areas.

Sliding glass doors lead to the deck. Ceiling is tongue-and-groove cypress.



Carport gives privacy to front glass wall in living room, besides blocking prevailing southeast and east winds. Post and beam construction was used for framing; roof is standard built-up type.



Owner-architect: Frederick E. Emmons, A.I.A.

Just one light is all that's needed to give this mellow effect. Outside the structural glass panel is a portable fixture with a stout spike for thrusting into the soil. It holds one of the new outdoor lamps with self-contained color, all of it completely weatherproof. Unit can be quickly plugged into any outlet.

By Fleeta Brownell Woodroffe

Photographs: de Gennaro

Greatest aid you can have for showing off the choicest plants in your garden is a pretty fixture like this one. A portable with a spear-like base, it's easily moved to highlight a treasure like this new floribunda rose, Heatwave.

Reflector shade must completely hide the lamp, which should be white and of 75 or 100 watts.

Outdoor lights pay off big!

←

Our prize one-light setup for outdoor suppers is this diffuser hung beneath an amber floodlamp. We hung the hula hoop ring by three cords from drop cord above lamp holder, so the diffuser never gets out of line. Yellow light doesn't attract insects.

To fabricate this diffuser, use a stiff plastic sheet. Pattern guide is a piece of plywood sawed to a point.

After grommets are in, lace the deflector loosely to the hoop, then take up slack and tie off. Center plastic in the hoop.

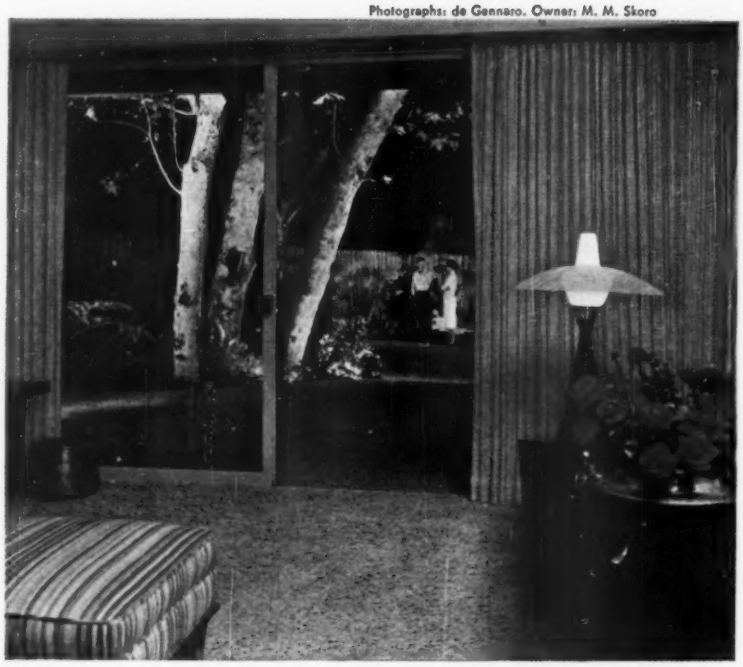
YOU NEED NOT BE RICH to own and enjoy outdoor lighting these days. There's safe equipment any handyman can handle. Many of the new lamps are wholly weatherproof. Some go so easy on electric power, you needn't fear you'll overload your lines. Outdoor lights can add beauty and convenience to your evenings. But install them so you do not see the bulbs—only what they do.

More on next page

Outdoor lights pay off big! *Continued*

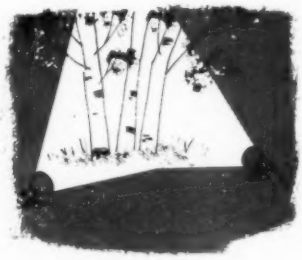
Photographs: de Gennaro. Owner: M. M. Skoro

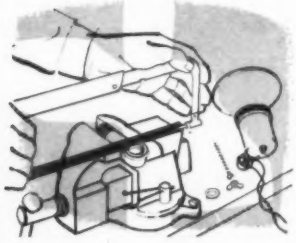
As we all know, an uncurtained window at night is like a mirror of black glass. From some angles you get only a blank, from others, a reflection of the room where you're sitting. But all this is changed when you put lights in the right places outside.



Lights here are in three locations. The flowers and tree trunks in the middle distance are lit by a white spotlight on the house roof and by others hidden among foliage and directed upward. Spotlights, left and right, skim the rear border to give 3-D modeling.

Reflector type lamps should be shielded from weather; projectors don't need protection. Both come in colors.





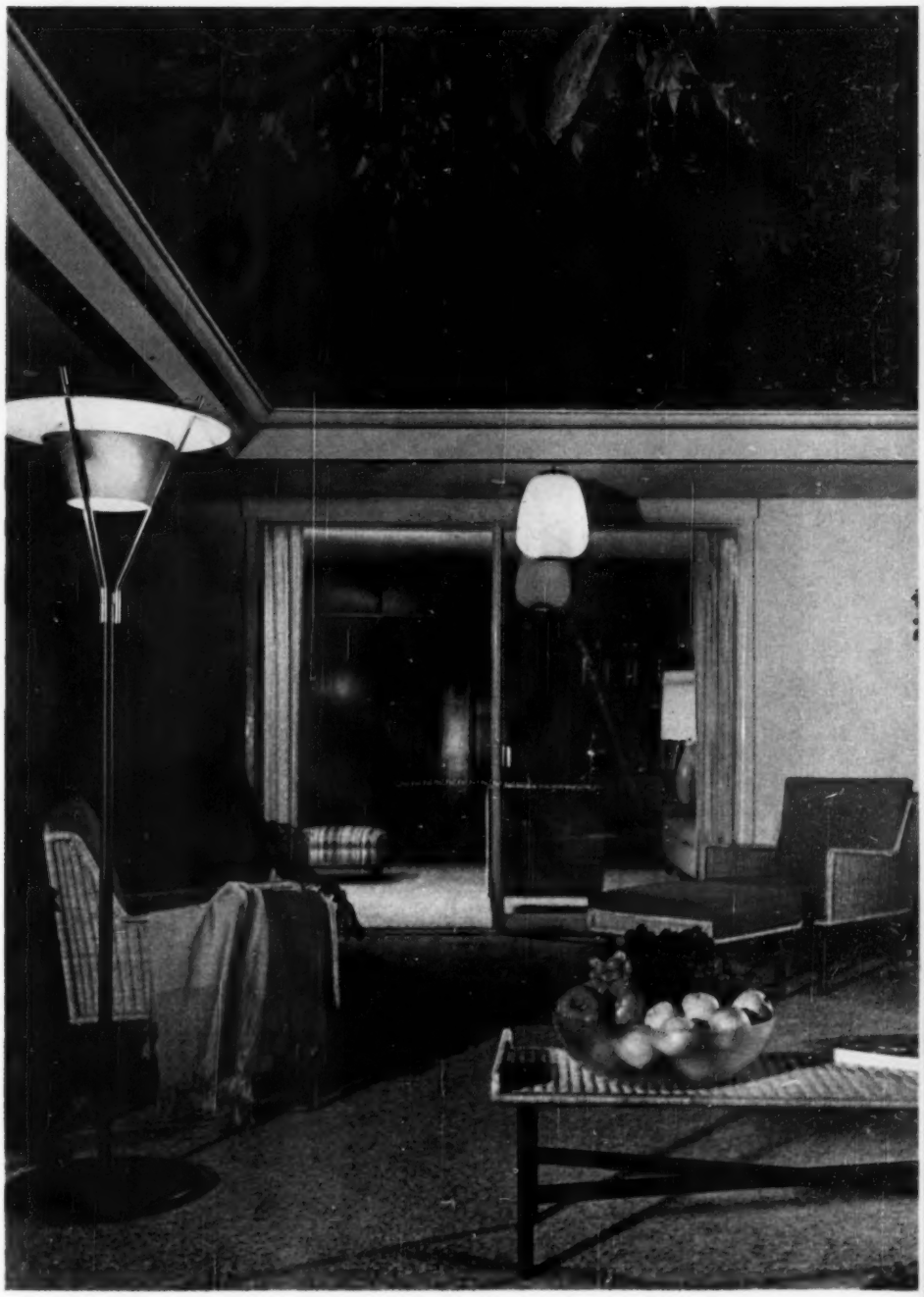
To attach light to pole, disassemble housing and spike held by bolt. You may have to saw adjusting socket to fit.

Drill hole through pole and mount light with a wing nut. Tape cord to pole and plug it to power under the table.

Commercial lights equipped with clamps are available.

← Another single light does all this. The table is lighted pleasantly and there's enough spill of light to pick up flowers 10 feet away. The whole scene becomes gay with the parasol, from a little distance, looking like a great lighted balloon. Light two or three—your party is made!

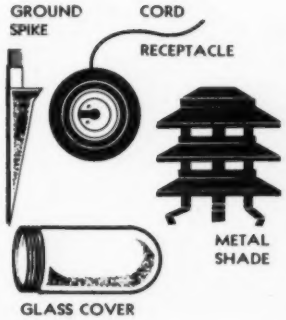
A single amber light, beneath a reflector that's turned downward and slightly out, gives this striking night effect to a roof grid. Short fixture is mounted on the roof.

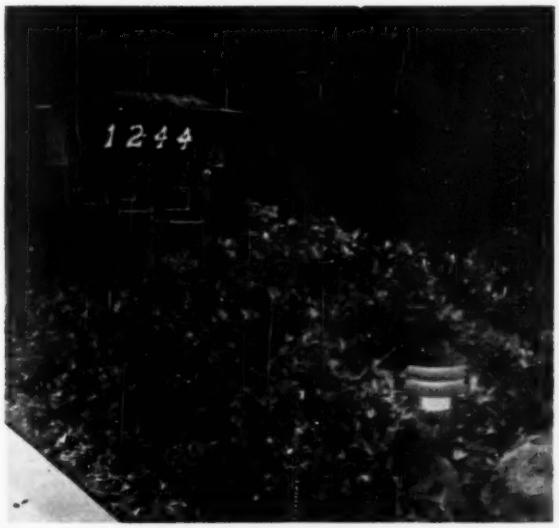


In every area there are bug-free weeks when nothing's so satisfying of an evening as sitting outside.

Here you see an easy-to-move outdoor floor lamp that lets you read in comfort. Special design lets you connect another lamp without using extra extension cord.

For archery after dark, you need two white floods. Mount them left and right, 15 feet above ground, on the roof or on poles.





A special blessing for evening visitors, this light marks the driveway turn-in and lights up reflector numbers on mailbox.

Note that fixture is low and the lamp itself is never visible.

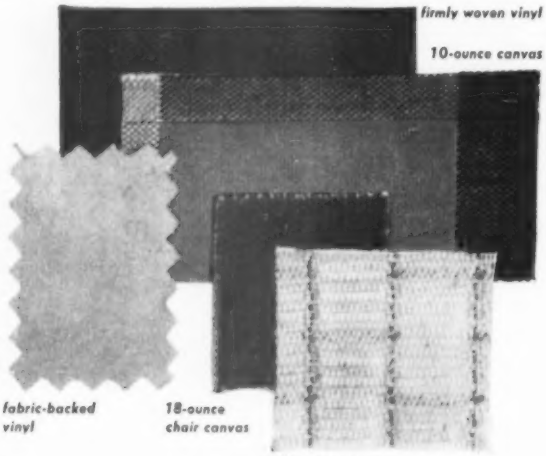
More outdoor lights, page 104

The inside story of outdoor furniture

By Florence Byerly

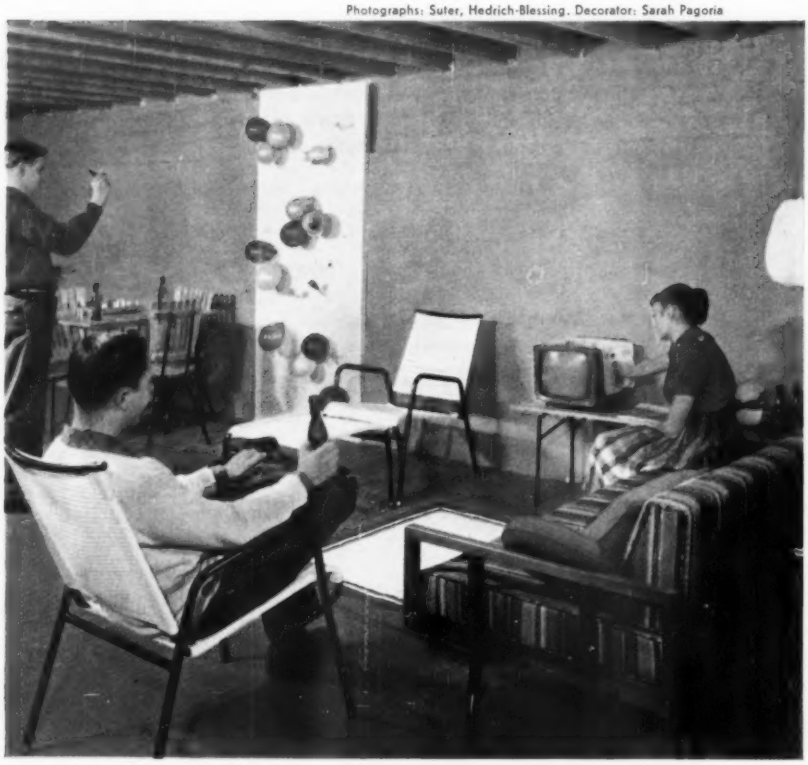
BUDGET-CONSCIOUS young families are finding a new dimension in outdoor furnishings these days. By selecting pieces with indoor use in mind, they're getting double duty from furniture that used to be strictly for out-of-doors. The furnishings themselves make this into-the-house move easy. Today's pieces feature smart styling, ease of storage, lightweight portability, longer wear.

New fabrics give a fresh face to furniture



Inside... Come winter, the furniture shown outdoors (right) finds its way into the den. Cot makes overnight guest comfortable. Yacht chair changes color for its new role.

Photographs: Suter, Hedrich-Blessing. Decorator: Sarah Pagoria



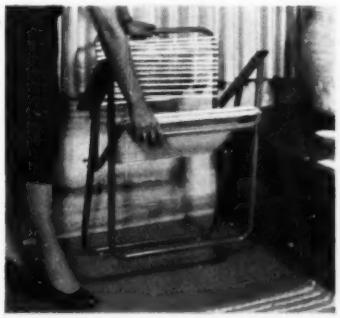
A quick cleanup with suds and hose readies chairs and tables for your basement recreation room. Teen-age fun can't harm stackable chairs and ottoman of lightweight tubular steel. Puffy saran covers have cushioned feel. Bench and card table set are sturdy wrought iron and hardwood.

Photograph: de Gennaro

Outside... You don't need a yacht to enjoy these smartly designed chairs. They fold compactly for toting to beach or porch. Mildew-resistant canvas finish banishes musty odors, prevents rotting. Today's better canvas covers are also vat dyed for colors that won't rub off. You can tell dyed fabric from painted by identical color on both sides.

Colorful folding chairs ➜ come out of hiding to seat extra guests. The vinyl lacing is springy.

Fiber or acrylic rugs are smart for any room.



Equally pretty for porch or dinette—cast iron or lighter weight aluminum.

Frames can stand rain, cushions can't. R. Rex home, Columbus, Ohio.

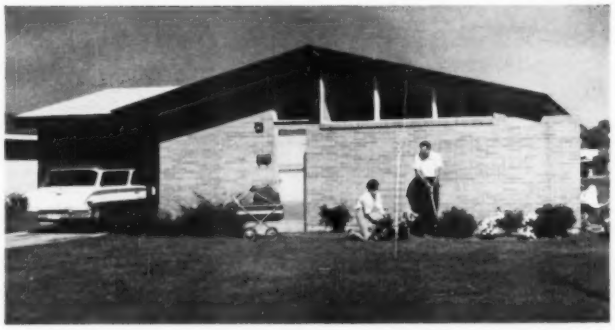
Decorator: E. Gordon Findley, A.I.D.

More outdoor furniture news on page 118

More guests than chairs? Smartly styled outdoor furniture can find a permanent place in the living room—aluminum frames make it light enough to carry from porch. The R. Keinath home, Chicago.

Photographs: Hedrich-Blessing. Data: Polly Cramer

Marlene made these large draw curtains that cover the sliding doors leading to the terrace. The slab table is Kent's handiwork—so, too, is the lamp base which was made from an old table's pedestal. The gold tweed chair at left represents the Holwadel's first attempt at upholstering.



For added space outdoors, the Holwadels built on a corner lot.

They furnished their home for $337.60!

When Kent and Marlene Holwadel moved from a trailer into their new $17,750 house, their total assets consisted of one sofa and one baby daughter. Needed: Furnishings for the whole house.

Little Lori and Kathy make good use of the living room rug. The Holwadels bought a rug that didn't require binding after they cut it into a free-form design.

Kathy's little blue and white room has the bright colors of toys and dolls for accent. Her bed is a studio couch—the headboard was made from an old table.

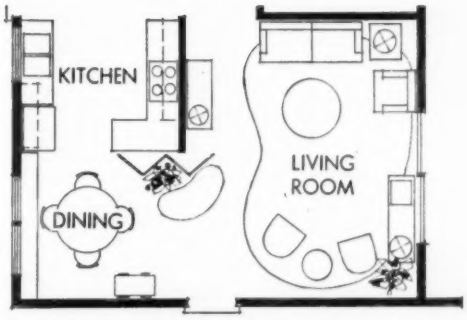
Nothing in this room cost over 10 dollars—and that includes the complete dining set. Marlene did the sewing work on the chairs after Kent cleaned and painted them. She made the curtains over the "sideboard," too.

What's your decorating problem? Take it to one of the Home Planning Centers operated in cooperation with Better Homes & Gardens. You'll find the center nearest you in the list on page 117.

This folding screen separates the living and dining area. Marlene salvaged the clock from her aunt's basement, painted it white. The picture on the wall is her handiwork, too.

The house was the answer to any young couple's prayer. Located on a spacious corner lot in Greenhills, a development just outside Cincinnati, it boasted three bedrooms and a wonderful yard for Kathy to play in. They didn't know it at the time, of course, but it wouldn't be too long before little Lori came along to make them a family of four.

Once they'd moved in, they had no trouble in recognizing their most immediate problem. They walked through empty rooms, heard the hollow echo of their feet on uncarpeted floors, saw walls bare of pictures or any other kind of decoration. There could be no big splurge in a furniture store—not after that down payment on the house. So they turned to the [*Turn to page 80*



Furniture arrangements form distinct groupings and make maximum use of the available floor space.

Short-stemmed white peonies of the single, Japanese variety have the fresh, cool look of water lilies when shown against their own foliage. A small needlepoint holder is concealed by leaves and floating blossoms.

Geraniums have colorful and lasting qualities that make them popular for your lower arrangements. Ample foliage has been used here as a lush green backing for the warm-colored flowers. The soft pink tone in the bowl blends with the pink blossoms to give the deep-red ones more accent value.

Here's how to use

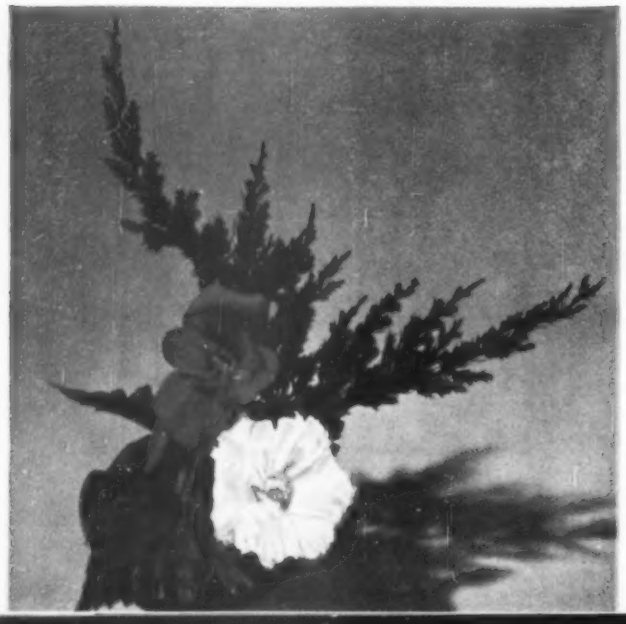
Short-stem flowers

One, two, or a few bright blossoms prettily arranged in a small bowl or ash tray add lively charm to a room.

By Fae Huttenlocher

Photographs: Hopkins

Make one stalk of gladiolus do by cutting it in three sections for a low, triangular arrangement. You will have some buds at the tip to lend variety in blossom size. And don't forget to clip foliage to tuck in among the flowers. A turquoise glass ash tray makes a handsome holder. Use your $3\frac{1}{2}$-inch needlepoint holder to secure the stems. Small pebbles will hide the holder from view.



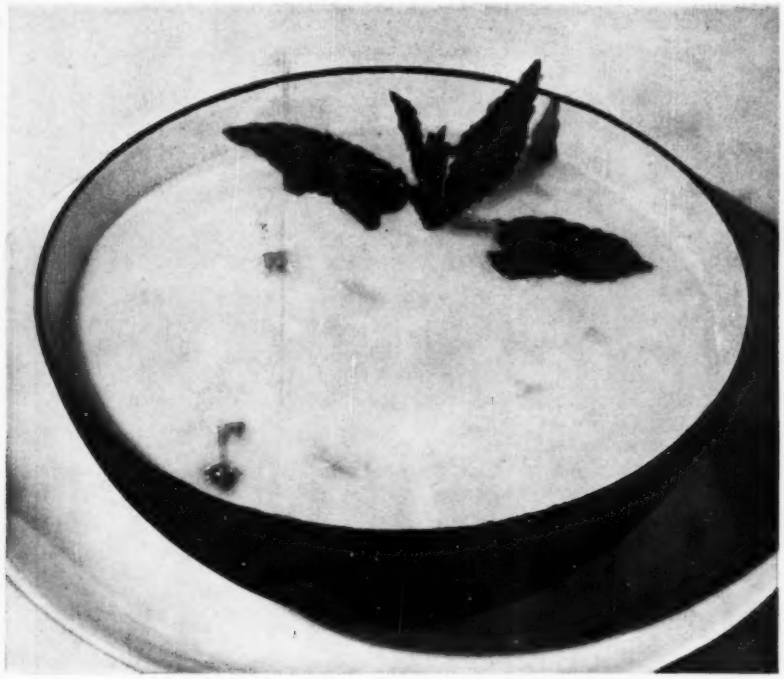
Your tuberous begonias growing in the shade are so rich in color and form that it takes only two of them to make a decoration for your coffee table. Two evergreen branches are an effective backing for the flowers and their foliage. Always remember to tuck in some of the flowers' own leaves. The giant ash tray holding a 3-inch needlepoint holder makes a perfect container.

SUMMER SURPRISES WITH SOUP

QUICK! COOLING! NOURISHING!

FROSTED SOUP! That's Campbell's Tomato Soup, chilled in the icebox, mixed with a can of cold water or milk. The bright color is cool to look at! The taste is brisk and tangy! Enjoy this cool year-round favorite with lemon or cucumber.

SOUP ON THE ROCKS! This is the coolest new drink in town, and made in a minute! Just open a can of Campbell's Beef Broth (Bouillon), and pour over ice in a tall or short glass. Thirst-quenching! Refreshing! A bracing drink!



CREAMY CHICKEN COOLER! In bowl, blend 1 can Campbell's Cream of Chicken Soup and ⅛ tsp. curry powder; gradually add 1 soup can milk. Place in refrigerator for at least 4 hours. Serve in chilled bowls. 2 to 3 servings.

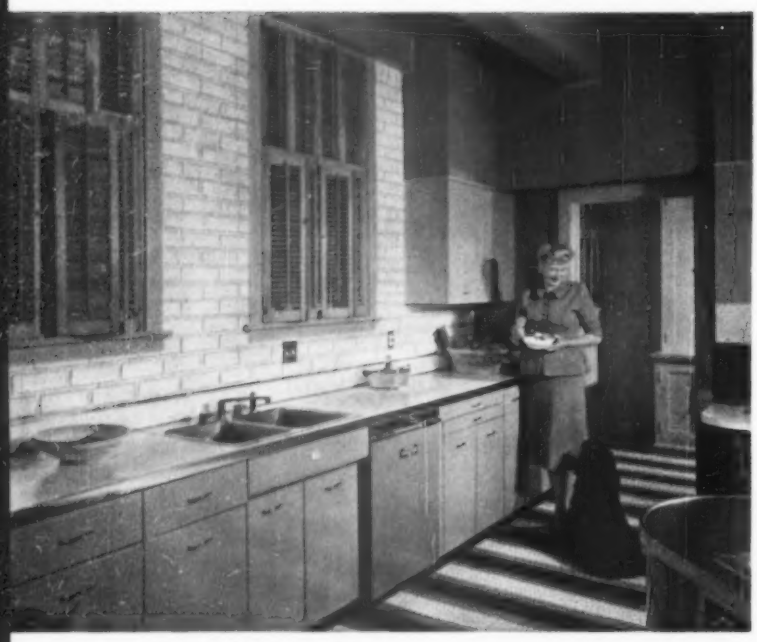
JELLIED CONSOMMÉ! This soup literally shivers with cold—cold, inviting bites of jellied beef broth. It's a good idea to keep some Campbell's Consommé handy in the icebox. Then it's always chilled and ready when you want it.

ONCE A DAY...EVERY DAY—SOUP!

HAVE YOU HAD YOUR SOUP TODAY?

"Walk-a-mile" kitchen goes smart and efficient

By Anne Anderson



Warmth of yesteryear radiates in this kitchen remodeling. The project started out as a face-lifting job, but following the kitchen designers' advice, Mrs. Herbert G. Wylie of Los Angeles rearranged appliances, too. And with wonderful results! Steps needed in fixing a meal were cut almost in half.

Top performance was then seasoned with the friendliness of Colonial decor. Hanging lamp, open shelves, planter, and plate rail with antique treasures add homespun touches and atmosphere. The kitchen includes a clever combination of textures to soften architectural lines: Brick, wood beams, brown burlap wall covering, and pewter-alloy hood. Steel cabinets, plastic flooring, laminated plastic counters make upkeep easy.

Brick wall is a veneer of ¼-inch-thin bricks mounted on sheets of hardboard which are nailed or screwed to wall. If installed near a barbecue, asbestos-backed brick is used. A construction help—you don't have to plan for extra floor support sometimes needed with standard brick. Veneer also cuts installation costs. Choose one idea or many to apply to your own home.

Drama is the key word here—achieved with rich shades of brown, tan, and beige sparked with white. A restful monochromatic color scheme.

Long sweeps of counter give ample elbowroom, even when more than one cook is at work.

Slick surfaces are easy to keep shiny-clean. Mrs. Wylie uses the vacuum to dust tiers of shutters.

Door leads to service pantry where old refrigerator stands (see plans). They decided to save it as an additional helper.

Photographs: de Gennaro. Designers: Jane and Ralph Bonnell. Data: Barbara Lenox

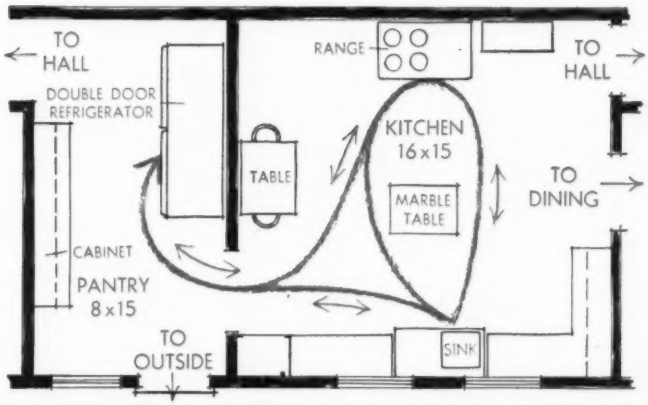
Sizzling bacon and fresh fruit bring family hurrying to gather round angled eating bar. Daughters Joan and Jane love to be in this pleasant new room—it's so homey.

Gas cooking top sits in curving counter (foreground) that repeats design of eating counter. Note: No sharp corners to bump against!

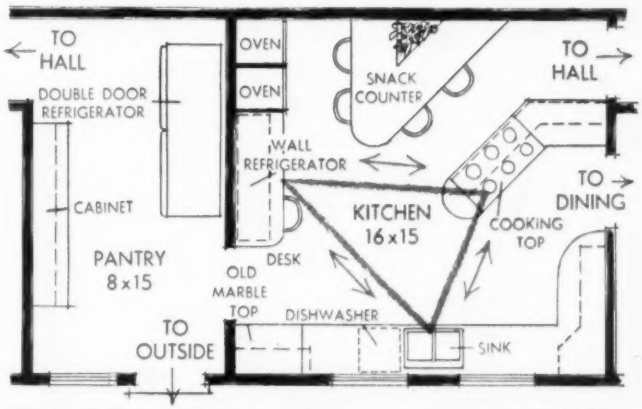
Lower counter (left), doubles as planning desk or mixing area, is about 30 inches high. Wall refrigerator-freezer above desk, and twin oven units complete baking center.

Blend of Early American decorating with modern equipment turned kitchen into a unique eyecatcher that brings "ohs" and "ahs" from visitors.

Slanting peninsula forms traffic lanes. Gas cooking top can be used from either side; serves eating bar and dining room (beyond doors at right).



BEFORE. Round trip from sink to range to refrigerator (in pantry at left) and back to sink totaled a distance of 47 feet. What a lot of traipsing! No wonder Mrs. Wylie found kitchen tasks tiring. In re-do, sink stayed put, gained dishwasher. Marble table top became section of new counter.



AFTER. Talk about saving steps! By placing new refrigerator in kitchen, and cooking top in jutting peninsula, work centers are pulled closer together. Now, trip around to all appliances measures only 27 feet. Walls, windows and doors are unchanged — for a remodeling within same walls.

"No Sugar to add to this Eagle Brand Recipe"

says Elsie, the Borden Cow

10-Minute Macaroons

⅔ cup (½ 15-oz. can) Eagle Brand Sweetened Condensed Milk
3 cups shredded coconut
1 teaspoon vanilla extract
¾ teaspoon almond extract

Try my quick-mix macaroons. So easy, so good with Eagle Brand—nourishing milk and sugar pre-cooked and blended to a creamy smoothness.

1. Mix Eagle Brand with coconut and flavoring. **2.** Drop by teaspoonfuls onto greased baking sheet, about 1 inch apart. **3.** Bake in moderate oven (350°F.) until a delicate brown, 8 to 10 min. **4.** Remove from pan. (Makes about 30 cookies.)

Try Eagle Brand on cereal—in coffee

FREE! Get Elsie's 28-page full-color recipe book

The Borden Company
Dept. BH-69, Box 171
New York 46, N. Y.

Send me Elsie's *free* book, *Borden's Eagle Brand 70 Magic Recipes.*

Name _____

Street _____

City _____ **State** _____

Borden's Eagle Brand
Sweetened Condensed Milk

Big Biscuit Shortcake is a mighty easy style! Just spread the dough in a pan and bake one giant biscuit—no rolling, no cutting. Heap with luscious strawberries and whipped cream. Serve in wedges.

Strawberry shortcake...

some like it rich, some like it plain

IS YOUR FAVORITE as tender and rich as cake? Or is it closer kin to the plain biscuit? Choose either good recipe; then pick a shortcake style—one big biscuit or the individual ones

By Pat McBride

Recipes on page 124

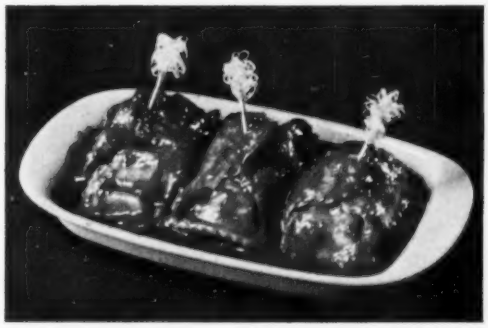
Photographs: Mike Nelson

Top-hat Shortcakes. Perfect for a spring luncheon or as party refreshment—each person gets his own berry beauty. For top hats, cut a little round from each biscuit; then bake both "doughnuts" and "holes." Mound on the whipped cream or pass a pitcher of rich cream at the table.

Famous Lake Como with the Alps in the distance.

Italy is only minutes away when Chef is on your shelf. A few pennies—a few minutes—and Chef Ravioli is ready for anything from kids' lunch to a quick supper. Tender macaroni pies, plump with tasty beef, in a rich meat-tomato sauce. Or try Chef Cheese Ravioli. Only about 15¢ a serving. Make meal-planning easy—fun, too.

Dish with a delightful Italian accent. In a casserole, alternate layers of Chef Beef Ravioli and ricotta or cottage cheese. Bake until piping-hot. Serve with a proud flourish!



Party feast. Season thin veal cutlets to suit, then fold 3 Chef Cheese Ravioli into each. Fasten with toothpicks. Bake in casserole with Chef Spaghetti Sauce up to 1 hour at 350°.

Everywhere in U. S. and Canada.

CHEF BOY-AR-DEE® Ravioli

Kraft surprise – it's

Kraft Recipe-size Marshmallows, ripe bananas and

Kraft Miniature Marshmallows—the only kind that stay soft—are all you need for a clever new meringue! RECIPE: The meringue is fail-proof! The pie is quickly made with mixes! Just slice 2 or 3 bananas into an 8- or 9-inch cooled baked pastry shell. Prepare 1 package instant vanilla pudding and pie filling according to package directions for pie. Pour over the bananas. Let stand about 5 minutes. Sprinkle 2 cups Kraft Miniature Marshmallows over top. Broil until marshmallows are deliciously browned. Chill for 30 minutes.

Be sure to use *Kraft* Miniatures. They're just the right size and they don't get hard the way others do—they're made a new way so they stay soft and fluffy. Keep some always on hand to pop into salads and desserts!

Try Kraft Jet-Puffed Marshmallows, too—the wonderful new

Banana-mallow Pie!

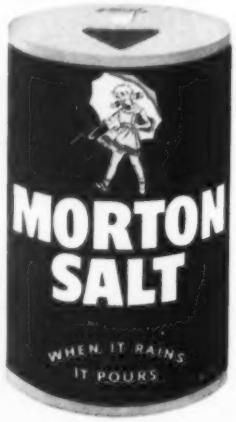
creamy filling in a pie that's almost no work!

big ones for toasting!

HAMBURGER originated in Hamburg, Germany, where fresh chopped beef was a popular main course. German butchers who pioneered the meat packing industry in Cincinnati and Chicago gave hamburger its name. The hamburger sandwich reportedly was invented at the St. Louis Fair in 1904. Today it is estimated 3 billion 'burgers are eaten every year in America, and like most of the foods we enjoy, hamburgers taste even better with Morton Salt. That's why more women look for and buy Morton's.

Any hamburger worth its salt is worth Morton's

EXCLUSIVE
NEW SHAKE AND POUR TOP



They furnished their home

Begins on page 70

In Lori's room, pictures cut from children's books make the wall decorations—are framed by yellow tape. Walls and doors on cupboards are painted yellow to create a bright and sunny room. Note mobile fashioned from balloons and cardboard.

only things they had left: their talent and imagination.

Both sets of in-laws kept a paternal eye on the Big Adventure, watched with awe as the youngsters pulled dust-covered pieces of long-discarded furniture from the family attics and carted them off to their new home. These pieces were followed by others bargained for at junk shops and salvaged from buildings being demolished in the Cincinnati area. Even neighbors' cast-offs, thought to be beyond repair, were added to the Holwadels' growing conglomeration.

The collection was nothing to inspire confidence in a decorator's heart. What for instance, can you expect from an old metal table and six beat-up chairs—purchased at a dismantled factory for $7.50? And that round table Kent got for four dollars in a junk shop? Other bargains they'd picked up included a long marble slab from a bathroom in a wrecked hotel; a pair of chairs which a neighbor had considered as absolutely hopeless; one old school desk; and prize of prizes, a folding screen that was delivered completely disassembled—its every little slat had to be sanded three times before it could be put together and used.

While family and friends looked on skeptically, the young Holwadels kept working. Kent's painting and Marlene's sewing transformed the metal table and chairs into a smart dining room set. A discarded tea wagon was cut down and painted to match the set—odds and ends of white tile gave it a new top. Skepticism faded when Kent converted that four-dollar table into a handsome coffee table for the living room—disappeared completely when the slab of marble became a sleek, low lamp table.

Other triumphs of ingenuity followed quickly. The headboard on the miniature poster bed in Kathy's room was made from a tilt top table left behind by a neighbor when she moved. The bedside table was cut down from a larger piece, painted to match the blue and white dust ruffle and pillow—made, of course, by Marlene.

Their one big fling was the rug in the living room. It cost $158.60—almost half the magical $337.60 total that accounts for their furnishings. Yet even here, they stretched their dollars as far as possible. They cut it into the free-form design they wanted in their living room. One of the pieces cut from the rug gave them a smaller one—now used in the entryway to their dining area.

Other, more permanent, pieces will be added as their budget allows, but for the present their home is tastefully and smartly furnished. The $337.60 price tag pleases them, of course, but that isn't the largest part of the satisfaction they got from their labors. It's the fact that they did it themselves—and did it well.

FREE NEW RECIPE BOOKLET!

Minute-Steak Stew—one of the many Easy One-Dish Meals featured in Hunt's new recipe booklet

Here's welcome help for all those days when you just can't think what to serve for dinner!

It's a booklet of 16 tempting, easy one-dish meals—and it's yours for the asking. There are savory favorites men love—like Minute-Steak Stew above. Quick-fixing 5 o'clock wonders, like Sauce-pot Meat Balls. Hearty meat casseroles like Steak-and-Potato Supper. Budget stretchers like Western Lima Bake. Recipes with a foreign accent, like Tamale Joe!

Plus—many exciting new ways to vary your *own* favorite dishes, with the spicy all-tomato goodness of Hunt's Tomato Sauce. Hunt's is so handy for creative cooking, you'll be dreaming up your own ideas once you've tried these.

Mail the coupon now for your free copy of "Easy One-Dish Meals!" And—in case you can't wait for the mailman, here's a "sample"—the recipe for Minute Steak Stew, illustrated above.

4 minute or cube steaks, about ¾ lb. total
2 tablesp. flour 2 tablesp. butter
1 tablesp. finely chopped onion
1 cup peas and carrots (cooked or canned)
½ cup vegetable liquid
6-8 small potatoes (cooked or canned)
1 8-oz. can Hunt's Tomato Sauce

Cut the steaks into 1-inch strips. Season flour with ½ teaspoon salt and ⅛ teaspoon pepper. Roll the steak strips in flour mixture. Heat butter in skillet until bubbling. Add meat and brown well on all sides. Stir in remaining ingredients. Cover skillet and simmer 10 minutes. Makes 3 to 4 servings. TIME-SAVER: Stack the steaks one on top of the other and cut into strips all at once.

Copr. 1959 by Hunt Foods, Inc., Fullerton, Calif.

Hunt...for the best

Hunt Foods, Inc.
Dept. L-6, P.O. Box 132, Fullerton, Calif.

Please send me, FREE, 24-page full-color recipe booklet, "Easy One-Dish Meals."

Name _____

Address _____

City _____ **Zone** _____ **State** _____

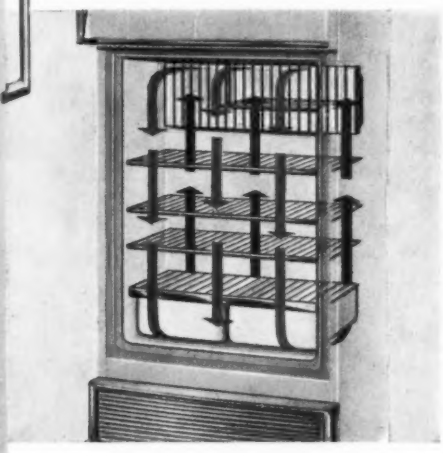
Only Hotpoint Refrigerator-Freezers bring you all these...

Swing-Out Shelves...Reserve Coldpower

AND FROST-AWAY AUTOMATIC DEFROSTING

Shelves that put everything in easy reach! Easily adjustable . . . easily removable, too!

Here at last are shelves that have no "hiding places." They swing foods in back out front at a finger touch. Completely new design does away with hard-to-clean center and side posts. Reinforced rod-type aluminum construction supports *full capacity* loads. No trouble at all to adjust these shelves up or down—and you can remove them completely for easy cleaning.



Cold Amplifier keeps foods fresh up to twice as long!

Someone *always* opening your refrigerator door? Here's RESERVE COLDPOWER to protect against food spoilage resulting from constant "open-shut" use. Now your foods keep fresh up to *twice* as long! Proper temperatures are *constantly* circulated *naturally*, without fans or blowers, by the Cold Amplifier's 987 square inches of chill surface. Frost-Away Automatic Defrosting gets rid of frost as it forms.

See the new 1959 models at your Hotpoint Dealer's—now!

Hotpoint

(A Division of General Electric Company), Chicago 44

LOOK FOR THAT HOTPOINT DIFFERENCE

Money for your recipes

Raisin specials, tasty ways with pork

TAKE JUST A FEW minutes to jot down your best recipe for a raisin special, then send it to us. Tell us about a tasty way with fresh pork, too. One of your recipes may be a winner! Two Cooks-of-the-Month will receive $20 each. Nineteen other winners will receive $5 each. Selected winning recipes will be pictured in the Prize Tested Recipes pages next January. The winners of these 21 prizes will receive the *Better Homes & Gardens* Certificate of Endorsement and six copies of the endorsed recipe.

Hints to help you

Raisin specials. Let us know your favorite—it might be a luscious raisin pie or bread, spicy cookies, or a frozen, baked, or steamed dessert. Do you use dark or light raisins, the seedless or seeded? How about currants? Suggestions:

rice pudding
chess pie
apple Betty
spice cake
raisin muffins
fruit stuffings
raisin sauces
applesauce-raisin cookies
raisin ice cream
your raisin specialty

Tasty ways with pork. Use any cut of fresh pork—chops, roast, spareribs, steaks, tenderloin, or ground pork. Tell us your secret with seasonings. Or is it a stuffing, glaze, or accompaniment that makes pork dinner a treat at your house? What about leftover pork?

barbecued ribs
hocks 'n kraut with apples
baked fresh-ham steaks
pork chops in sour cream
chow mein
fruit-stuffed pork shoulder

This month's winners

(*See recipes on pages 85 and 86*)

Cook-of-the-Month for Patio or Party Drinks
Martha Johnson, Boston, Mass.

Cook-of-the-Month for Cheese Favorites
Mrs. I. B. Tietze, Jr., Bartlesville, Okla.

Other Winners

Mrs. William Carpenter, Rochester, N.Y.
Mrs. James Gardner, Kansas City, Mo.
Mrs. Albert Grafalo, Seattle, Wash.
Mrs. S. E. Holmes, Salt Lake City, Utah
Mrs. Hazel Jones, Miami, Fla.
Mrs. George D. Smith, Globe, Ariz.
Mrs. W. H. Thompson, Chicago, Ill.

Honor Roll

Mrs. R. G. Blackwelder, Hopkinsville, Ky.
Mrs. George W. Bond, Warren, Ohio
Mrs. Lewis Champ, Temple, Tex.
Mrs. Charles J. Erickson, Malibu, Calif.
Mrs. Lloyd L. Hollinger, Russell, Kans.
Mrs. Kenneth H. Miller, Richardson, Tex.
Mrs. Charles Mowbray, Monroe, Wis.
Mrs. T. W. Oliver, Swansea, S. C.
Marguerite G. Perkins, Cuyahoga Falls, Ohio
Mrs. Charles U. Shellenberger, Havertown, Pa.
Mrs. Walter Thom, Neche, N. Dak.
Mrs. Frank Winslow, Olympia, Wash.

Contest rules

1. Write your recipe clearly on one side of the paper and mark it "January Raisin Specials" or "January Tasty Ways with Pork." If you wish, send a recipe for each of the two categories.
2. Print your full name and address in upper right corner of paper.
3. Give measurements in *level* cups, tablespoons, teaspoons.
4. Specify brand names of the *nationally* known food products you use as ingredients so we can test your recipe with the same brands.
5. Include 50 to 100 words about the origin of the recipe you submit.
6. Recipes submitted become property of *Better Homes & Gardens*.
7. Entries must be postmarked by midnight, June 30. In cases where duplicate recipes are submitted, the one with the earliest postmark will be judged. All judges' decisions will be final.
8. We reserve the right to adjust and edit winning recipes.
9. Address the recipes you enter to 5406 Tasting-Test Kitchen, *Better Homes & Gardens*, Des Moines 3, Iowa.

It's the natural mate for every meat...

Ocean Spray Cranberry Sauce!

"Delicious with Chicken"

"Great with Steak"

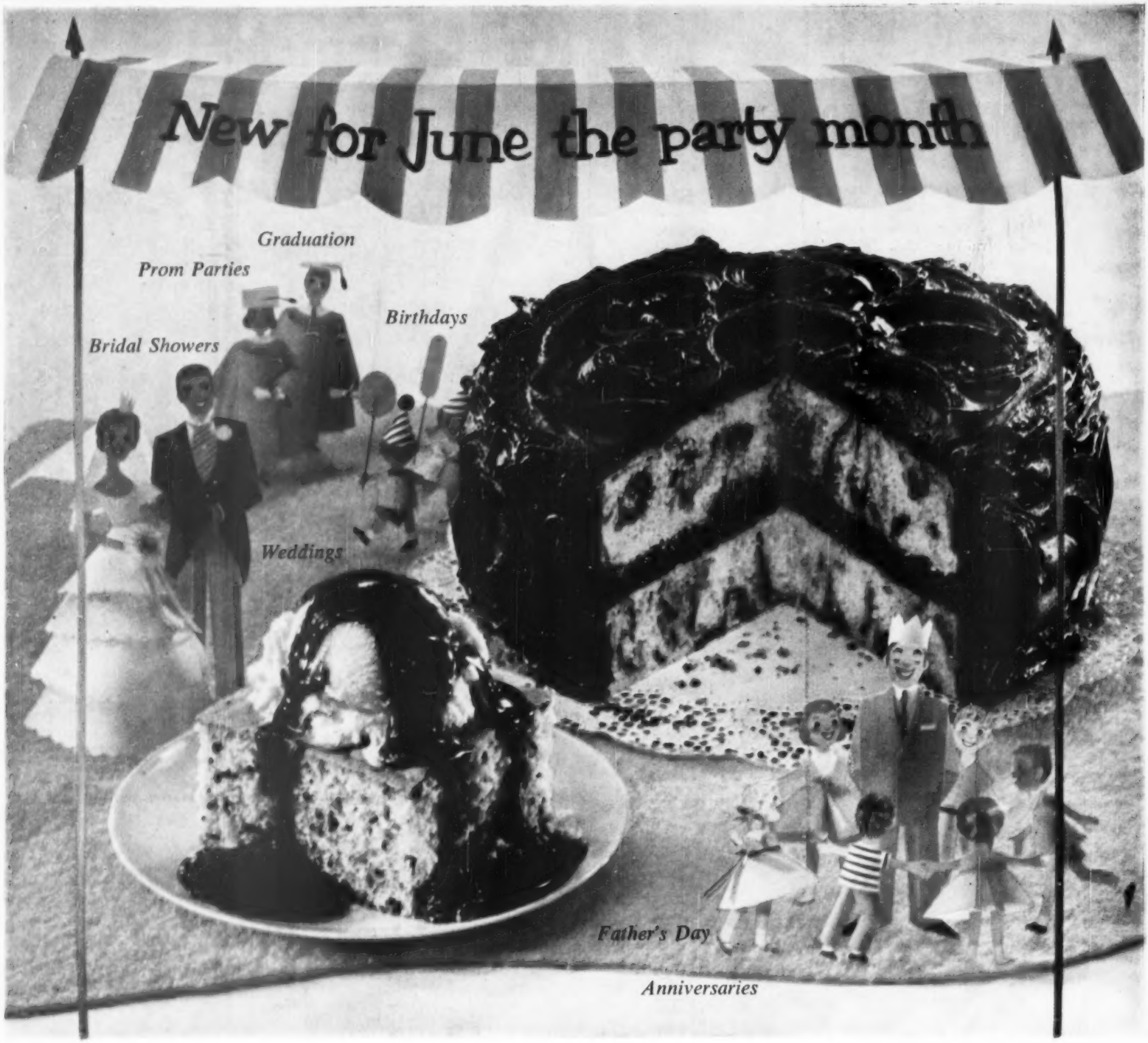
"Perks up Meat Loaf"

"Specially good with Veal Cutlet"

Ocean Spray Cranberry Sauce gives you
14 Vitamins and Minerals
plus more natural fruit pectins than oranges, apples, bananas, or any other fruit!

It's the natural mate for every meat – tart, tangy Cranberry Sauce. So naturally delicious, you'll want to serve big double-thick slices. So naturally nutritious you'll count Cranberry Sauce an extra vegetable–happy way to add vitamins and minerals to your meals. Serve Ocean Spray every day. To glamorize a simple sandwich. To add new substance to a salad. Or to dress up any meat. Natural fruit vitamins, minerals and pectins. And a naturally sparkling, taste-teasing flavor. Good reasons, all, why Ocean Spray belongs in your meals . . . *every day!*

SERVE *Ocean Spray* EVERY DAY!



Two rich-in-chocolate cake ideas

Make June parties memorable with these unusual desserts.
Rich-and-regal, but so quick and easy you'll serve them serenely the whole year through!

Try these Tested Recipes from General Foods Kitchens

CHOCOLATE SWIRL CAKE

Prepare 1 package Swans Down Yellow Cake Mix with 1¼ cups water and 2 eggs as directed on the package. Melt 1½ squares Baker's Unsweetened Chocolate in 3 tablespoons hot water. Add 2 tablespoons sugar. Blend chocolate mixture into 1 cup of batter. Spoon yellow batter into two greased and floured 8- or 9-inch layer pans. Drizzle chocolate batter over top. Swirl through batters with a knife. Bake in moderate oven (350°F) 40 to 45 minutes. Cool. Frost with Regal Chocolate Frosting.

To make Regal Chocolate Frosting, melt 5 squares Baker's Unsweetened Chocolate in double boiler; add ¼ cup hot water. Sift 1 pound confectioners' sugar. Add part to chocolate; blend. Then add remaining sugar alternately with 2 eggs, beating well. Gradually beat in ½ cup soft butter. Let stand until thick enough to spread, stirring occasionally. Makes 3 cups.

CHOCOLATE FLECK ICE CREAM CAKE

Prepare 1 package Swans Down White Cake Mix with 1¼ cups water and 2 egg whites, as directed on package. Fold in 1 or 2 squares Baker's Unsweetened Chocolate, coarsely grated. Pour into greased and floured 9 x 13 x 2-inch pan. Bake in moderate oven (350°F) 35 to 40 minutes. Cool. Frost with Regal Chocolate Frosting, using only half of the recipe at left. Or you can serve squares or slices of this unusual cake topped with ice cream and Regal Chocolate Sauce.

To make Regal Chocolate Sauce, melt 2 squares Baker's Unsweetened Chocolate in 6 tablespoons water over low heat. Add ½ cup sugar and dash of salt. Cook and stir until mixture is well blended and slightly thickened. Add 3 tablespoons butter and ¼ teaspoon vanilla. Makes about 1 cup, or 8 servings. (For 16 servings, double all ingredients.)

GREAT TASTE
With Swans Down Cake Mixes – it's truly a matter of taste!

GREAT TREAT
With Baker's Unsweetened Chocolate – the **genuine** chocolate, richest in flavor.

Better Homes & Gardens Prize Tested Recipes

Cheese salads for summer

File under Salads

Cool-as-a-Cucumber Ring

1 envelope (1 tablespoon) unflavored gelatin
½ cup cold water
½ teaspoon salt
1 medium cucumber, pared
½ small onion

• • •

3 cups cream-style cottage cheese
1 8-ounce package cream cheese, softened
½ cup mayonnaise or salad dressing
⅔ cup finely chopped celery
⅓ cup broken California walnuts, toasted

Soften gelatin in water; add salt. Heat and stir over low heat till gelatin dissolves. Halve cucumber and scrape out seeds; grate cucumber and onion or put through food chopper, using fine blade (you'll need ½ to ¾ cup *drained* ground cucumber). Beat cheeses together till blended. Stir in gelatin. Add cucumber, onion, and remaining ingredients. Pour into a 6-cup ring mold. Chill till firm, 6 to 7 hours or overnight. Unmold. Serve with cucumber slices, radishes, and cold cuts. Makes 8 servings. *Mrs. I. B. Tietze, Jr., Bartlesville, Oklahoma*

Cut along dotted lines

Photographs: Mike Nelson

Frosty drinks

Hawaiian Lemonade

Triple fruit flavors make this an extra-special lemonade! Spunky, golden, and cooling as an Island breeze—

1 6-ounce can frozen lemonade concentrate
1 12-ounce can (1½ cups) apricot nectar, chilled
1 12-ounce can (1½ cups) unsweetened pineapple juice, chilled

• • •

1 small bottle (about 1 cup) ginger ale, chilled

To lemonade concentrate, *add 1 can water;* add fruit juices. Place ice cubes in six 12-ounce glasses. Divide fruit-juice mixture among glasses. Fill with ginger ale. Trim glasses with lemon slices or use fruit-topped stirrers. *Martha Johnson, Boston, Massachusetts*

Add these pages to your COOK BOOK

File under Beverages

Patio Cranberry Cooler

A sparkling punch with lots of zip. Terrific on a hot day—

- 1 pint bottle (2 cups) cranberry-juice cocktail, chilled
- 1 6-ounce can frozen lemonade concentrate
- 2 cups cold water

• • •

- 2 7-ounce bottles lemon-lime carbonated beverage, chilled

Combine cranberry-juice cocktail, concentrate, and water. Just before serving, add ice cubes; carefully pour carbonated beverage down side of pitcher. Makes about 14 half-cup servings.

Mrs. Albert Grafalo, Seattle, Washington

Brazilian Chocolate

It's almost a milk shake. Flavor is mocha. If you prefer a fancy iced coffee, make this drink with water—

- 3 tablespoons instant coffee
- ¼ cup sugar
- 2 cups milk or water
- 1 pint chocolate ice cream
- ½ cup heavy cream, whipped and sweetened

Combine coffee, sugar, and milk; stir to dissolve. Add ice cream; stir until almost smooth. Place an ice cube in each of 4 tall glasses. Pour in chocolate mixture. Top with fluffs of whipped cream and shaved unsweetened chocolate, if desired.

Mrs. James Gardner, Kansas City, Missouri

Sherbet Party Punch

- 1 12-ounce can frozen orange-juice concentrate
- 1 6-ounce can frozen grapefruit-juice concentrate
- 1 6-ounce can frozen lemonade concentrate
- 3 cups cold water

• • •

- 1 1-quart tray ice cubes
- 2 pints pineapple or orange sherbet
- 1 large bottle (3½ to 4 cups) ginger ale, chilled

Combine concentrates and water in punch bowl; stir till concentrates melt. Add ice cubes and *half* the sherbet; let stand about 10 minutes; stir. Just before serving, spoon in remaining sherbet; carefully pour ginger ale down side of bowl. Makes about 25 half-cup servings.

Mrs. William Carpenter, Rochester, New York

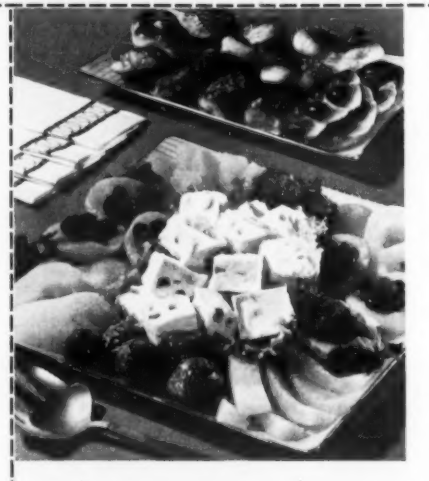
Midmorning Milk Shake (*not shown*)

- 3 tablespoons chocolate syrup
- 1 egg
- ¼ cup nonfat dry milk
- ¾ cup *ice-cold* water

Combine all ingredients—use blender, electric or rotary beater, jar or shaker for mixing. Makes 1 serving.

Mrs. Hazel Jones, Miami, Florida

Add these pages to your Better Homes & Gardens Cook Book



Frozen Blue-cheese Dressing

- 1 3-ounce package cream cheese, softened
- ⅓ cup mayonnaise or salad dressing
- 1 tablespoon lemon juice
- 4 ounces blue cheese, crumbled
- ⅔ cup chopped celery
- ¼ teaspoon salt
- ½ cup heavy cream, whipped

Combine first 3 ingredients; beat till light. Stir in blue cheese, celery, and salt. Fold in whipped cream. Pour into a 1-quart refrigerator tray; freeze firm. Before serving, let stand at room temperature 5 to 10 minutes. Cut in 1-inch cubes. Offer with your choice of canned pear and peach halves, pineapple spears, and fresh berries.

Mrs. S. E. Holmes, Salt Lake City, Utah

Pimento-cheese Molds

- 1 package lemon-flavored gelatin
- ½ teaspoon salt
- 1 cup hot water
- 1 5-ounce jar pimento-cheese spread
- ½ cup salad dressing or mayonnaise

• • •

- ¾ cup cold water
- 2 to 3 teaspoons vinegar
- 2 or 3 dashes Tabasco sauce
- ½ cup chopped celery
- ¼ cup finely chopped onion
- 2 tablespoons finely chopped green pepper

Dissolve gelatin and salt in hot water; add cheese spread and salad dressing; beat smooth with electric or rotary beater. Stir in cold water, vinegar, and Tabasco. Chill till partially set. Add remaining ingredients. Pour into individual molds or a 3-cup mold. Chill till firm. Unmold; serve with shrimp or cold cuts. Makes 4 to 6 servings.

Mrs. George D. Smith, Globe, Arizona

Supper-on-the-porch Salad

- ½ 6-ounce package (about ¾ cup) 7-minute macaroni
- 1 12-ounce can chopped ham, cut in strips
- 1 cup cubed sharp Cheddar cheese
- ½ cup bias-cut celery slices
- ⅓ cup chopped green pepper
- ¼ cup sliced green onions and tops
- 2 tablespoons chopped pimiento
- ¼ cup drained pickle relish

• • •

- ½ cup mayonnaise or salad dressing
- 1 tablespoon prepared mustard
- ¼ teaspoon salt

Cook macaroni in boiling salted water till tender; drain and cool; mix with next 7 ingredients. Blend mayonnaise, mustard, and salt; add to macaroni mixture; toss lightly. Chill. Makes 6 servings.

Mrs. W. H. Thompson, Chicago, Illinois

Kraft Strawberry and Pineapple Preserves parfait *Kraft Strawberry Preserves shake* *Kraft Strawberry Preserves sundae*

Mid-summer dreams...

fresh-fruit good 'n' easy

You couldn't serve dreamier sundaes, shakes, or parfaits if you picked the fresh berries yourself. For only the freshest and choicest berries and fruit are picked for Kraft Preserves... and Kraft's special "quick cooking" method preserves *all* the fresh-fruit goodness. Taste the delicious difference today, with one of these cool, quick treats.

KRAFT Jellies and Preserves

In Canada, too!

Outdoor cookery recipes

Begins on page 46

Rotisserie Roasting

Choose a roast weighing at least 3½ to 4 pounds so it will still be juicy when cooked. Have meatman tie roast at 1-inch intervals with heavy cord to make compact. (If meat is lean, have outside covered with a layer of fat, then trussed securely.)

Let meat come to room temperature before starting to cook. Insert spit through center of roast and adjust holding forks. Test balance (see pictures, page 47). If roast is off center, remount. Insert meat thermometer at slant into heaviest part of roast so tip is in center but not touching bone, fat, or metal spit.

Arrange hot coals at back of firebox, a drip pan in front of coals and under roast (see "Tip Sheet," page 56). The coals should be a little less hot than for broiling. (Use *slow* coals if you're cooking with hood closed.) Knock off the gray ash. Attach spit, turn on motor, and cook till meat thermometer tells you roast is done (see temperatures above right). Roasts are self-basting—juices bubble on surface of meat while it cooks.

Because of the many variables in outdoor barbecuing, cooking times can be only estimates. Most roasts will cook a little faster than in a range oven. A boneless roast, such as rolled rib or rolled chuck will require a little more cooking time than a bone-in roast like standing-rib roast.

When roast is done, let it firm up 15 to 20 minutes before carving. You may lower firebox to stop cooking and let roast rotate for that time, or transfer roast to platter.

Rotisserie roasting guide

Kind of roast	*Total cooking time* (approximate)*	*Reading of meat thermometer*
Beef		
Rare	2 to 2½ hrs.	140°
Medium	2½ to 3 hrs.	160°
Well-done	3 to 4 hrs.	170°
Pork, fresh		
Well-done	2 to 3½ hrs.	185°
Lamb		
Medium	1½ to 2 hrs.	175°
Well-done	2 to 2½ hrs.	180°

**Based on a 4- to 6-pound roast that has come to room temperature*

Spinning Ham

Spinning on your rotisserie, that is! Flavor's great, carving's a cinch—

Buy round boneless, fully cooked ham (the amount depends on the crowd). With a sharp knife, slit casing lengthwise and remove. Score ham in large diamonds. Tie ham with cord if necessary. Center ham lengthwise on spit; adjust in rotisserie. Let rotate over the coals till heated through—about 10 minutes per pound. The last 20 minutes, brush ham occasionally with Pineapple Glaze.

Pineapple Glaze

Exotic flavor, Hawaiian style—

- 1 9-ounce can (1 cup) crushed pineapple
- 1 cup brown sugar
- 2 tablespoons lemon juice
- 2 tablespoons prepared mustard

Drain pineapple, reserving 2 tablespoons syrup. Combine pineapple, reserved syrup, brown sugar, lemon juice, and mustard. Use to glaze Spinning Ham or Grilled Island Chicken. Makes 1½ cups.

Almost Tenderloin

This less-tender cut gets a complete personality change. Comes from the rotisserie like the tenderest, juiciest roast!—

- 1 2½- to 3-inch eye-of-round steak, about 3 pounds
- Nonseasoned meat tenderizer

• • •

- 1 cup catsup
- ⅓ cup Worcestershire sauce
- 1 cup water
- 1 teaspoon chili powder
- 1 teaspoon salt
- 1 clove garlic, minced

Sprinkle all sides of steak evenly with tenderizer, using ½ teaspoon per pound. *Do not use additional salt.* With long-tined fork, pierce all sides deeply at 1-inch intervals. For tendering action, let stand at room temperature 1 hour (or cover loosely and refrigerate overnight). Meanwhile combine remaining ingredients for sauce and simmer slowly 30 minutes. Center steak on spit and tie securely with cord. Roast slowly over charcoal on motorized spit about 1½ hours or to desired doneness, basting frequently with the sauce. Meat thermometer will read 140° for rare, 160° for medium, or 170° for well-done. To serve, slice steak on bias, across the grain; pass bowl of the sauce. Makes 8 servings.

Campfire-style Pot Roast

Your whole meal—meat and vegetables—cooks in foil—

- 4 pounds blade-bone pot roast, 1½ inches thick
- Salt and pepper

• • •

- Aluminum foil

• • •

- 1 or 2 stalks celery, sliced on bias
- 6 small whole carrots
- 1 medium green pepper, cut in rings
- 2 medium onions, quartered
- 2 firm medium tomatoes, in wedges

Brown roast on greased grill over hot coals with damp hickory added, about 15 minutes. Season well with salt and pepper. Tear off 5-foot length of aluminum foil; fold double. Place meat in center and cover with vegetables; generously salt and pepper. Fold foil over and seal securely; bake over *slow* coals

[*Turn to page 108*

ANOTHER FAMOUS PRODUCT FROM ECONOMICS LABORATORY, INC., ST. PAUL, MINNESOTA

A smokehouse, a pea patch and patience

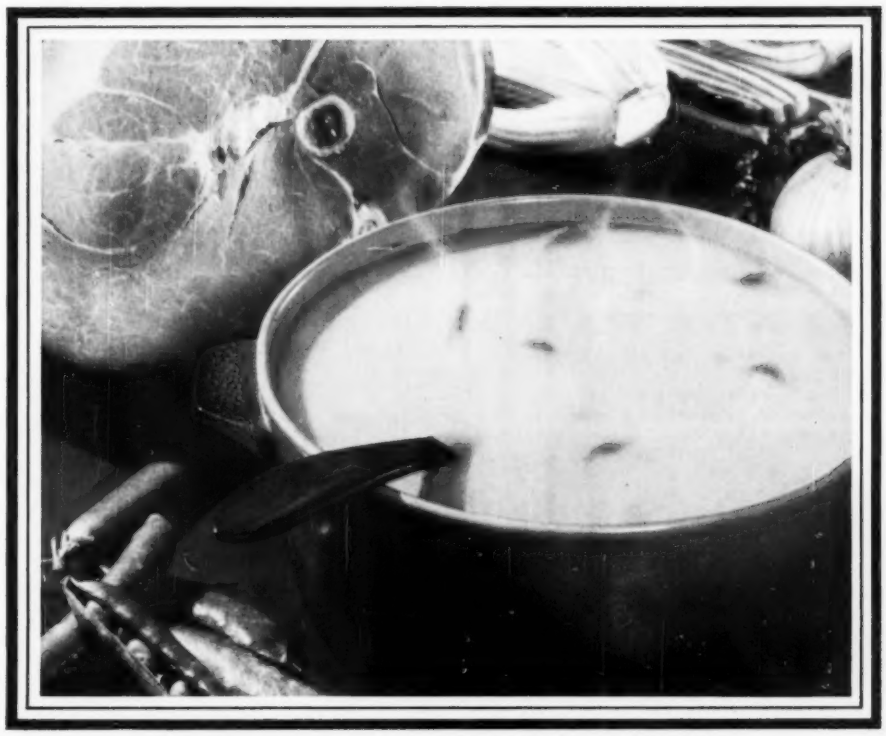
You needed them all (or a pretty penny) for soup like this before Campbell's started freezing it

When you recall the original recipe for country-style green pea with ham soup, you wonder how this great favorite ever got off the farm.

It began with a basket of peas, picked from the patch with the morning dew still on them. While the peas were simmering, bits of savory ham were added—right from the family smokehouse. Then came hours of fussing over the kettle, coaxing the good flavors from the ham and peas until the very fragrance tempted every human within sniffin' distance.

Kettle to Freezer to You

At Campbell's we make our Green Pea with Ham Soup in this true country-style. We use carefully selected, plump, young peas. To these we add tender pieces of smoked ham for extra flavor. A little celery and onion and bacon are simmered in for just the right country seasoning.



A great country-style soup, now frozen by Campbell's to bring you the authentic, old-fashioned flavor of green peas and ham.

Then, when all ingredients are blended perfectly, we rush the soup to the freezer. (There's no other way to keep the delicate flavors country-fresh for your table.)

No Better at Any Price

Ordered at a fine restaurant, an elegant soup like this might cost a pretty penny. Campbell's Green Pea with Ham Soup costs you only about 12¢ a bowl. Try some soon and see what freezing has done for good old-fashioned flavor.

Pea 'n Mushroom Princesse. Drain one 2-oz. can sliced mushrooms; brown in 1 tbsp. butter. Add 1 can Campbell's Frozen Green Pea with Ham Soup and 1 soup can water; heat slowly; stir often. Serves 2 to 3.

Old-Fashioned Vegetable with Beef • Cream of Potato • Cream of Shrimp • Oyster Stew Clam Chowder (New England Style)

GREEN PEA with HAM SOUP

FROZEN by Campbell's

JUST BRUSH IT ON!
WRIGHT'S
BAR-B-Q SMOKE
FREE SAMPLE... Send name and address of your grocer to:
WRIGHT'S SMOKE COMPANY
Dept. BH., 2435 McGee, Kansas City, Missouri

Amazing
WASH-N-RINSE
SILVER POLISH
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Drudgery's gone! Foaming action polishes as it washes. Old custom formula. Mild, guaranteed safe. For trial pack, send 10c for handling, now, to:
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TO VISIT
HISTORIC
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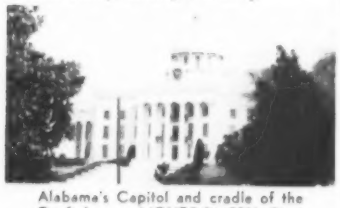
ALABAMA

Your tour of Alabama will take you thru a land of fascinating contrasts of the Old South and the new. A gracious Southern welcome will be yours.—
JOHN PATTERSON

Great lakes created by the giant power dams of TVA make this scenic area in northern Alabama a lure for those who like fishing, boating, swimming.


Alabama's Capitol and cradle of the Confederacy, MONTGOMERY. First Confederate White House is open to visitors. Here, too, many more historic spots have wide appeal for those who love the lore of former years.

Famous ante bellum homes are on your way through Alabama.

Enjoy silver beaches, deep sea fishing near Mobile on the Gulf.

—and many more old and new South scenes that are out-of-the-ordinary but not out of your way in Alabama! Write now for—
ALABAMA'S FREE VACATION GUIDES

Roy C. Marcato, Director
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Please send me literature about attractions in Alabama.
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Gear up for best barbecues

Begins on page 57

Wheelability and portability are two big features shown in new barbecue equipment

Well-designed cart offers a host of conveniences: Both mesh shelves lift off, become handy carrying trays. The top tray has eight removable glass holders and a cutting board.

Cart folds for storage when the trays are removed. The finish is weather-resistant enamel, the legs and glass holders are metallic bronze, the trays are white.

Red plaid folding table makes a gay background for luscious barbecue treats. It's 24x60 inches big, has a safety locking hinge, and opens and closes with a touch of a button.

Tripod folding canvas stool is a boon to highway travelers, folds up to space-saving "rod." Stools come in red, green, pink, and charcoal. Sturdy tools have own canvas and leatherette carrier.

Planned storage, convenience, and work space are important

Roving utility cart offers a work counter, a sit-down area for a hard-working chef, and storage.

The storage compartment is big enough for charcoal, tools, and other helpers. Gay colors: white with turquoise, green, or orange.

Double-deck charcoal grill and oven is just the thing for crowd entertaining. Bottom grid grills large meat cuts or poultry, top is for smoking or baking foods without turning.

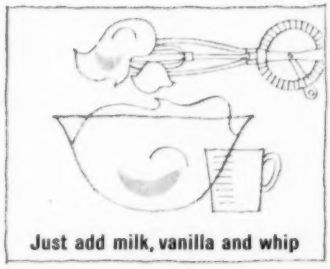
Note work shelf at left, towel ring, and storage shelf below.

It's easy to add charcoal to square grill with hinged grid and hood. Grilling space: 26½x26½ inches.

Unit has rotisserie, heat gauge, can be used for covered or open grilling. It comes in copper-tone finish, blends in with outdoors.

More on page 92

This is new – a luscious whipped topping from a mix! Just add milk, vanilla and whip. Dream Whip comes in a box, needs no refrigeration, stays fresh on your shelf. It's low in cost, low in calories–only 17 per serving. And Dream Whip never fails. You can fix it ahead of time, too – won't wilt or separate. With Dream Whip, you can whip up a "special" dessert any time you like. So keep it on hand. With strawberries it's irresistible.



This is DREAM WHIP

Another new product from General Foods Kitchens

Gear up for best barbecues

Continued from page 90

Here's a variety of disposable extras and speedy charcoal aids to make your barbecues carefree

Aprons are not only clothes savers, but are also colorful. Host and hostess aprons at left are gray and white denim with red skillet motifs. Gingham aprons for the family are re-usable embossed paper with rayon thread inner lining. Just toss away when soiled.

Throw-away paper plates, cups, and tablecloths really simplify barbecues. There's a host of designs, colors, and patterns to choose from. Some are plastic coated. Junior-size circus plate at lower right has adhesive tab on bottom so it will stick to table and not blow away. Plain white china style, 9-inch plates with sticky tabs are also available.

New fire helpers. At top center and going clockwise: a charcoal sifter and saver with shovel; plastic charcoal bucket; hickory chips; woodsy charcoal briquets; all-in-one fire starter-briquet package; extra speedy and hot charcoal wheels; chimney fire starter; and caddy set with charcoal tongs, starter, and mica-like grill liner.

Take your pick of coolers, ice buckets, and chests to help you cool off

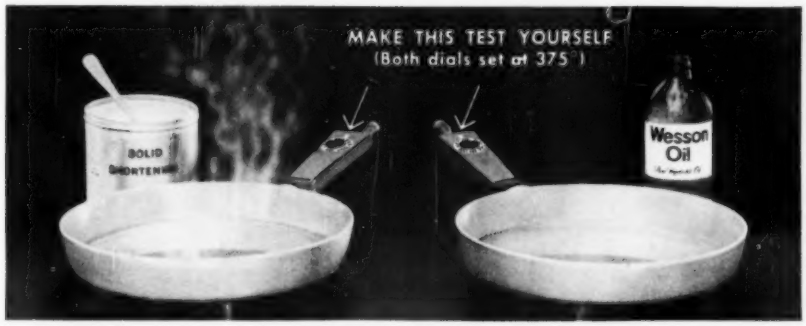
Ice buckets take on a new casual yet elegant look to extend use. Trio at top left is natural cork and brass, comes in 2-quart to 2-gallon sizes. Bucket with eagle motif is colorful red leatherette. Below it is bucket done in beige basket weave vinyl. Center front is a teakwood and brass cooler.

This big, roll-around cooler spares you heavyweight carrying, may be wheeled to back yard or picnic site with ease.

Tan and bronze cooler has 62-quart capacity, one-inch-thick fiberglass insulation, leakproof drain, can opener, tray.

New cooler designs. Starting at top and going clockwise: a cooler with world map design; one with bail handle; jug with easy-pour pitcher handle; red and beige jug for all-purpose use; a 5-quart brown and beige jug for camping fans; a blue and gray seagoing jug; and a lightweight polystyrene cooler that floats.

Wesson® Oil
takes the smoke out of frying!



SOLID SHORTENINGS SMOKE BECAUSE they contain an emulsifier. This "additive" is good for baking, but smokes in frying.

WESSON OIL DOES NOT SMOKE BECAUSE there's nothing added to it. You know by the light clear color, it is all pure vegetable oil.

Smoke's out, flavor's in these glorious fritters. Delicate Wesson Oil fries them ever so *lightly* without greasy taste or clinging odor, never adds taste of its own. So you get all the *natural* flavor of the sweet corn tucked in the crisp, golden batter. Wesson Oil is your freshest *pure vegetable oil* for good nutrition—and costs so little, too.

New! Pancake Corn Fritters

Blend together *1 egg, 1/4 cup milk*
Stir in *1 cup pancake mix*
1 can (12 ounces) whole kernel corn, drained

Fluffy fritters need a light hand so don't overbeat. Drop by teaspoonfuls into hot *Wesson Oil* (1 inch deep) and cook slowly until golden brown, about 4 minutes. 20 to 24 fritters.

Serve hot with lots of Log Cabin Syrup.

Free! America's first Skillet Cook Book—64 pages, 210 recipes. Send any Wesson label to Wesson Oil, Box 7383, Chicago 80, Ill.

Dad, roll out the grill, poke up a fire. Mom, get these fun-to-cook, good-to-eat foods at your favorite food store. The kids will love them!

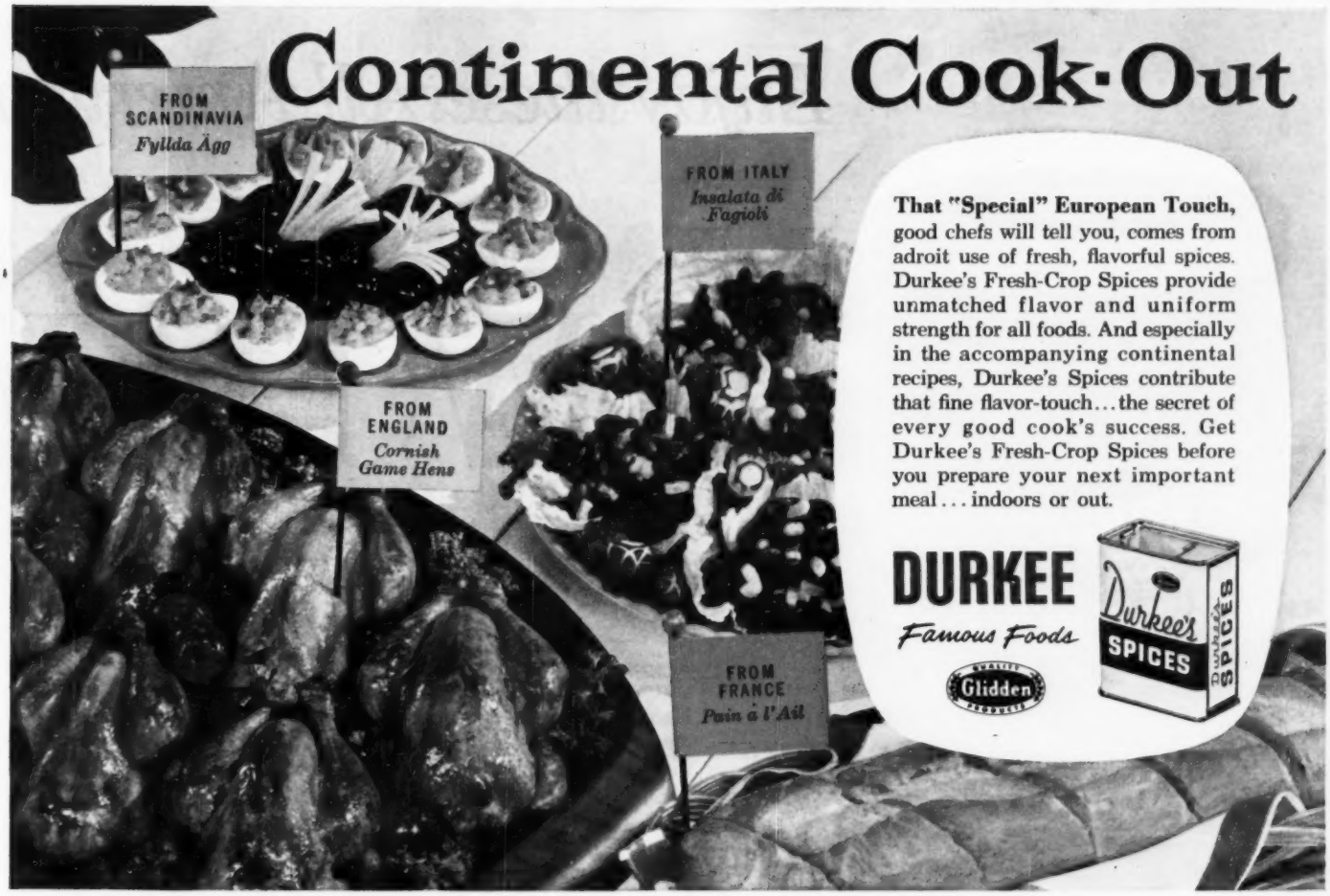
It's COOKOUT time!

Try the exciting, new cookout ideas on the next eight pages: tantalizing, savory meat sauces, new relish recipes, salads with sparkling dressings, new ways with ripe olives, mouth-watering brownie kebobs. All eight of the recipe pages are punched to fit into the Outdoor Cooking chapter of your favorite cook book.

For these what-do-we-eat-outdoors ideas put these reliable products on your shopping list today:

DURKEE'S Spices and Famous Sauce
HEINZ Hot Dog Relish
HEINZ Hamburger Relish
GOOD SEASONS Salad Dressing Mix
RIPE OLIVES (Olive Advisory Board)
BRER RABBIT Molasses
LEA & PERRINS Worcestershire Sauce
SARA LEE All Butter Chocolate Brownies and Quality Cakes

Tear out and save the recipes on the next eight pages.——→



Try These Exciting European Recipes – So Good To Eat! So Easy To Prepare!

Serve these engaging continental foods right in your own back yard and enjoy all the flavor of international cuisine in a contemporary American setting. And the recipes are *so* easy to prepare!

Durkee makes it easy to prepare tempting meals both on the patio and in the kitchen with new, fast and flavorful Instant Minced Onion, zesty Famous Sauce, Fresh-Crop Spices and Seasoning Salts. With carefree summer living just ahead, stock up with these Durkee foods that make back yard meals so easy to fix, so good to eat.

Cornish Game Hens

with Royal Basting Sauce

- 1 cup vinegar
- 1 cup salad oil
- 3 tbsp. salt
- 1 tsp. Durkee's Ground Black Pepper
- 2 tbsp. Durkee's Famous Sauce
- 1 egg
- ¼ tsp. Durkee's Sage or ½ tsp. Durkee's Poultry Seasoning

Mix ingredients well (enough sauce for 8 hens). Place well-thawed Cornish Hens (available at most super markets) on revolving spit or, split in half, on grill. Baste as needed to prevent drying. Stir sauce before basting. Broil until golden brown and wing can be separated from body with fork.

Italian Kidney Bean Salad

(Insalata di Fagioli)

- 1 No. 2 can red kidney beans
- ¼ cup vinegar
- 3 tbsp. salad oil
- ¼ tsp. Durkee's Oregano
- ⅛ tsp. Durkee's Black Pepper
- ¼ tsp. salt
- ¼ cup diced celery
- 2 tsp. Durkee's Instant Minced Onion

Drain beans and combine with other ingredients. Mix thoroughly. Chill in refrigerator. Serve in crisp lettuce cups.

French Garlic Bread *(Pain a l'Ail)*

Cream together ¼ lb. Margarine, 1 tsp. Durkee's Garlic Salt (or ½ tsp. Durkee's Garlic Powder). Slice French Bread diagonally. Do not cut through bottom of crust. Spread garlic margarine between slices. Wrap in foil. Heat 20 minutes in 350° oven, or on edge of outdoor grill.

Scandinavian Stuffed Eggs

(Fyllda Ägg)

- 6 hard cooked eggs
- 4 tbsp. Durkee's Famous Sauce
- ¼ tsp. Durkee's Black Pepper
- 1 tsp. Durkee's Instant Minced Onion
- 1 tbsp. lemon juice
- Durkee's Paprika

Soak Minced Onion in 2 tsp. water 10 minutes. Slice eggs in half length-wise. Remove yolks, mix with other ingredients. Mash with fork until smooth. Refill whites. Chill. Sprinkle with Paprika. Garnish platter with celery and black ripe olives.

Enjoy these All-American

New Low

Heinz Hot Dog Relish

At today's new low price, you can let the family *really* dig into Heinz Hot Dog Relish! This popular relish—chopped sweet pickles in a spicy mustard sauce—costs less than ever! Everybody loves it on hot dogs, ham sandwiches, cold cuts. And try mixing it into tuna salad. *Marvelous!*

Try This Delicious Heinz Prize Recipe for

Easy deviled eggs

6 hard-cooked eggs
¼ cup Heinz Hot Dog Relish
3 tablespoons of mayonnaise or cooked salad dressing
½ teaspoon salt

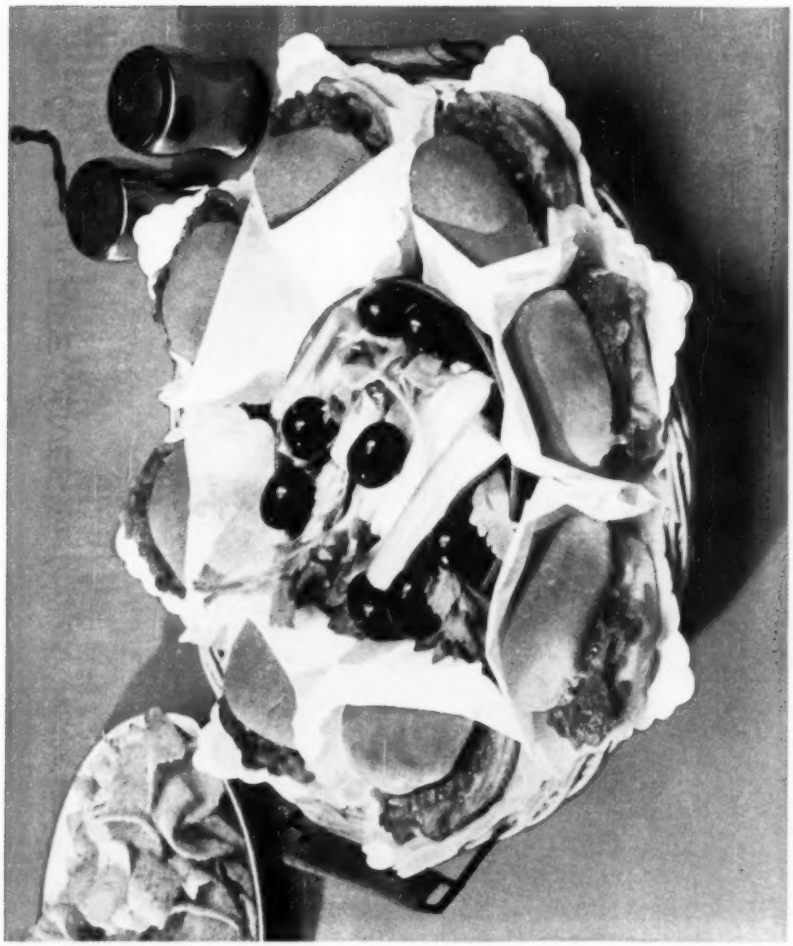
Slice shelled eggs in half lengthwise: remove egg yolks and mash. Combine yolks with Heinz Hot Dog Relish, mayonnaise or cooked salad dressing, salt. Fill egg whites with mixture. Chill and serve. P.S. For a delicious sandwich filling chop the eggs and combine with remaining ingredients. Makes enough filling for 6 sandwiches.

cook-out favorites at their

Price!

Heinz Hamburger Relish

For tastier outdoor meals, you'll also want to keep a *couple* of jars of Heinz Hamburger Relish handy. Barbecued sandwiches, meat loaf and any number of other picnic favorites fairly cry out for this delicious combination of tangy tomato sauce and chopped sweet pickles.



Try This Delicious Heinz Prize Recipe for

Speedy ham barbecues

- 1½ cups Heinz Hamburger Relish
- ¾ cup water
- ¾ lb. thinly sliced, spiced ham (or substitute other luncheon meat, if you wish)
- 8 sandwich buns, heated

Combine relish and water in saucepan. Add ham. Simmer 5 minutes. Serve in heated sandwich buns.

P.S. For a tasty sandwich spread, blend together ¼ cup Heinz Hamburger Relish, a 7-oz. can tuna (drained, flaked), 3 Tbs. mayonnaise, ⅛ tsp. salt. Makes enough filling for 6 sandwiches.

Let's have lots of Ripe Olives!

Wasn't this what made the cookouts great in Mona Lisa's day?

As Mona Lisa *must* have known to smile so knowingly—Ripe Olives really roundout a cookout! They look so full of epicurean charm...taste so bright and mellow...team smilingly with any menu ...are loved by children as by grownups. Better pour big dishes for *both* ends of the table!...©*Olive Advisory Board, San Francisco.*

Put a smile in your taste with this Mona Lisa fruit

Get enough RIPE OLIVES so you can make these Mona Lisa Biscuit Breads

Two versions here of a new kind of bread. So hearty all you need with it is meat and a salad. To carry, wrap the bread in its pan in aluminum foil; reheat on barbecue grill.

RIPE OLIVE-CHEESE TWIST

2½ cups biscuit mix
¾ cup milk
Olive Cheese Filling

Olive Cheese Filling:

⅔ cup ripe olives
1½ cups grated American cheese
3 tbsps. soft butter or margarine
½ tsp. Durkee's Instant Minced Onion or
2 tsps. finely chopped raw onion
1½ tsps. Lea & Perrins Worcestershire Sauce
1½ tsps. prepared mustard
Few grains salt

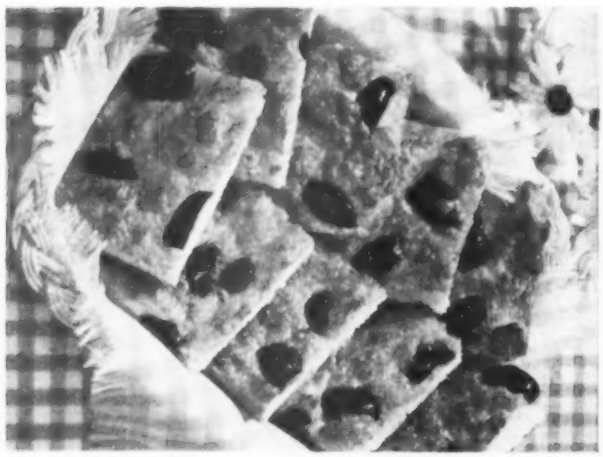
Combine biscuit mix and milk and stir to a soft dough. Turn out on floured board and roll to rectangle about 10 x 12 inches. Spread with Olive Cheese Filling. Starting from long side, roll up as for jelly roll. Place on lightly greased baking sheet seam side down. With scissors, make cuts ⅔ of the way through the roll at 1-inch intervals. Turn each section on its side, alternating to the right and left. Bake in hot oven (400 degrees F.) till golden brown, about 15 to 20 minutes. Serve hot.

Olive Cheese Filling: Cut olives into large wedges. Blend all remaining ingredients until smooth. Add olive pieces. If mixture is too stiff to spread easily, warm slightly. Makes about 8 servings.

RIPE OLIVE SNACK BREAD

1 cup ripe olives
1 egg
⅓ cup melted butter or margarine
1 tbsp. Durkee's Instant Minced Onion or
¼ cup finely chopped raw onion
1 tsp. Lea & Perrins Worcestershire Sauce
2½ cups grated American cheese
3 cups biscuit mix
1 cup milk
1 tsp. caraway seed (optional)

Cut olives into large pieces. Beat egg lightly, add butter, onion, Worcestershire sauce, cheese and olives. Set aside while preparing dough. Combine biscuit mix and milk, and stir to a soft dough. Spread very thin in greased pan 10 x 15 inches. Spoon topping over dough. Sprinkle with caraway seeds, if desired. Bake in a hot oven (425 degrees F.) 15 to 20 minutes, until well browned. Cut into squares and serve hot. Makes about 2 dozen squares.



Cook-out triumphs! New salads with dressings no one can buy

Make fresh, brighter-flavor dressings, in seconds, with

GOOD SEASONS MIX

All you do is add your own oil, vinegar and a bit of water to Good Seasons Salad Dressing Mix. (The water, or any other third liquid such as tomato juice or wine, is an old French secret for making the blend smoother.) Easy mixing directions on the Good Seasons envelope.

Choose from 7 Mixes. Each one is a chef's blend of many rare herbs and subtle spices. Your salads sparkle with new flavor—the greens crisper in light, fresh dressings. *Just try the recipes in the section below, then listen to the compliments!*

FRESH FLAVOR GUARANTEED BY GENERAL FOODS KITCHENS.

GENERAL FOODS KITCHENS

New tossed salads...savory dressings

A Man's Favorite Salad with Bleu Cheese Dressing

- 1 large head lettuce
- ½ pound raw spinach
- ¾ cup *Good Seasons Bleu Cheese Dressing*
- 1 can French fried onions

Toss bite-size lettuce and spinach together with ½ cup of the dressing. In separate bowl, pour remaining ¼ cup dressing over French fried onions and mix gently to coat onions lightly. Add onions to greens. Toss just enough to mix. The little pieces of onion add delicious flavor and a pleasing, crunchy texture. Serves 6 to 8.

Bleu Cheese Dressing: Follow easy mixing directions on back of envelope of Good Seasons Bleu Cheese Mix. You'll add your own salad oil, vinegar and a bit of water to make the blend smoother. Makes a dressing with the mellow tang of real cheese. Bright flavored, but never sharp, it adds just the right piquant touch to greens.

Easy Gourmet Salad with Italian Dressing

- 1 avocado, sliced
- 2 tomatoes in wedges
- 1 small can or jar artichoke hearts, drained and chilled
- 1 lb. Bibb lettuce or leaf lettuce
- 1 small head escarole, or ½ lb. raw spinach
- ½ cup *Good Seasons Italian Dressing*

Arrange slices of avocado, tomato wedges, and chilled artichoke hearts on top of salad greens. Toss together gently with ½ cup dressing. A perfect blend of tastes and textures! The greens crisp, the other ingredients delicately flavored, and the dressing unusually savory. Serves six.

Italian Dressing: Follow mixing directions on back of envelope of Good Seasons Italian Mix. This golden dressing will be richly flavored with garlic, flecks of onion, and sweet red pepper. The kind of zesty, fresh dressing served in finest Italian restaurants. Delizioso!

GOOD SEASONS IS A REGISTERED TRADEMARK OF GENERAL FOODS CORPORATION

Good Seasons Salad Dressing Mix

makes fresh, flavorful dressings in seconds

Brer Rabbit Molasses makes you famous for your personal barbecue sauces!

NEW! 3 EXCITING BARBECUE SAUCES!

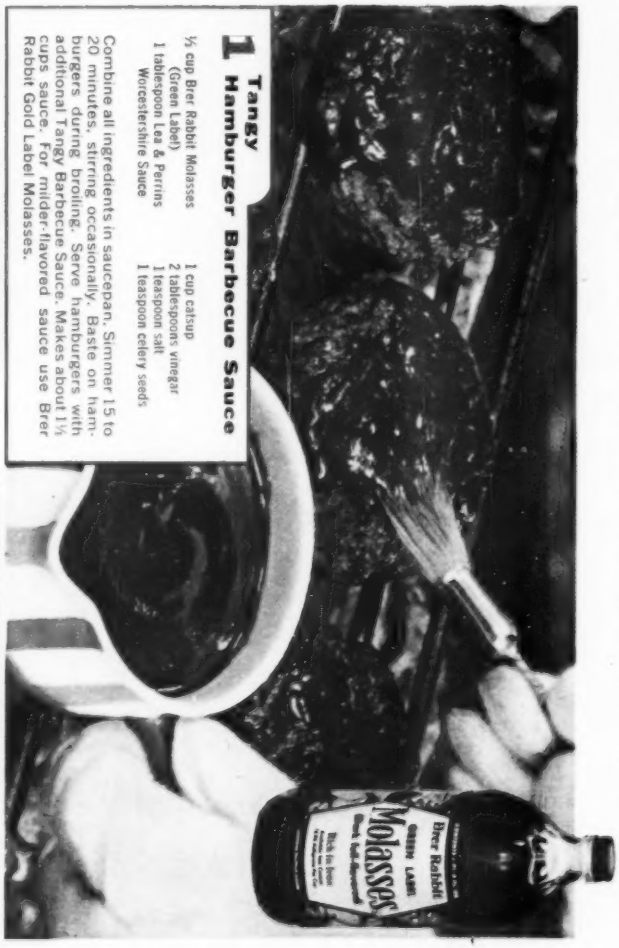
Make 'em quick and easy from things right on your shelf—mustard, catsup, spices and **Brer Rabbit Molasses** *(it's the secret ingredient)! Tart, tangy, delicious . . . economical, too!*

Carefully tear along perforations below for a brand-new page to add to your Better Homes and Gardens Cook Book. You'll welcome the addition of these 3 new, exciting barbecue sauces that you make with Brer Rabbit Molasses and other items on your shelf.

Brer Rabbit Molasses makes you famous for your personal barbecue sauces!

NEW! 3 EXCITING BARBECUE SAUCES!

Make 'em quick and easy from things right on your shelf—mustard, catsup, spices and **Brer Rabbit Molasses** *(it's the secret ingredient)! Tart, tangy, delicious . . . economical, too!*



1 Tangy Hamburger Barbecue Sauce

½ cup Brer Rabbit Molasses (Green Label)
1 tablespoon Lea & Perrins Worcestershire Sauce
1 cup catsup
2 tablespoons vinegar
1 teaspoon salt
1 teaspoon celery seeds

Combine all ingredients in saucepan. Simmer 15 to 20 minutes, stirring occasionally. Baste on hamburgers during broiling. Serve hamburgers with additional Tangy Barbecue Sauce. Makes about 1½ cups sauce. For milder-flavored sauce use Brer Rabbit Gold Label Molasses.

2 Sweet 'n Sour Spareib Barbecue Sauce

¼ cup Brer Rabbit Molasses (Green Label)
1 large onion, chopped
¼ cup salad oil
2 cans (6 oz. each) tomato paste
½ cup water
¼ cup Lea & Perrins Worcestershire Sauce
¼ cup prepared mustard
1 tablespoon salt
½ teaspoon pepper

Sauté onion in oil. Add remaining ingredients and simmer 15 to 20 minutes. Baste on spareribs during broiling. Serve spareribs with additional Sweet 'n Sour Barbecue Sauce. Makes about 3 cups sauce. For milder-flavored sauce use Brer Rabbit Gold Label Molasses.

3 Savory Chicken Barbecue Sauce

¼ cup Brer Rabbit Molasses (Green Label)
1 medium onion, chopped
2 tablespoons butter or margarine
1 can (8 oz.) tomato sauce
3 tablespoons lemon juice
2 tablespoons mild vinegar
¼ teaspoon ground cloves

Brown onions in butter or margarine. Add remaining ingredients and simmer 10 to 15 minutes. Baste on chicken during broiling. Serve chicken with additional Savory Barbecue Sauce. Makes about 1½ cups sauce. For milder flavored sauce use Brer Rabbit Gold Label Molasses.

The versatile, all-purpose seasoning that adds a new world of flavor to your cooking. No other Worcestershire has the special Lea & Perrins 'gusto' . . . well worth the few extra pennies it costs to get the original!

Let LEA & PERRINS send you 168 wonderful ways to enjoy Worcestershire

send for your free copy of "DISHES MEN LIKE"

- 64 pages, 168 recipes
- 84 good 'go-togethers'
- Barbecue section, hints and recipes
- 7 pages carving diagrams

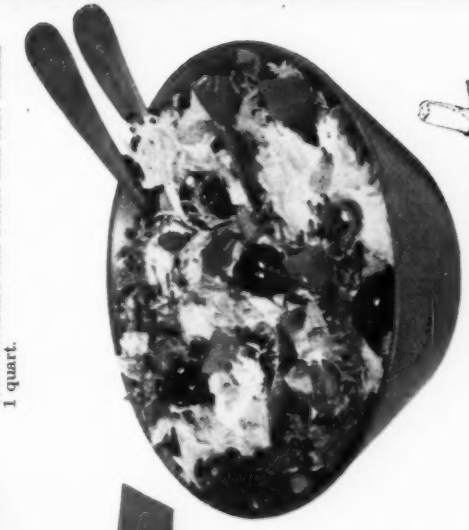
Write Lea & Perrins, Inc.
241 West St. • New York 13, N. Y. • Dept. B 1.

3 FAVORITES FROM THE LEA & PERRINS COOK BOOK

TEXAS BARBECUE SAUCE

2 cups water • ½ tsp. Durkee's Black Pepper
¼ cup Brer Rabbit Molasses
1 tsp. garlic salt or 2 cloves garlic, chopped fine
2 tsp. salt • 1 cup cider vinegar
1 5-oz. bottle Lea & Perrins Worcestershire Sauce
Juice of 4 lemons • 4 tbsp. butter

Bring water to boil in large kettle, add pepper, simmer 5 minutes. Add molasses, garlic, salt, vinegar, and stir. Add half the Worcestershire, simmer for a few moments, add lemon juice and stir. Add balance of Worcestershire and butter and stir. Makes 1 quart.



CAESAR SALAD

1 clove garlic • ½ cup salad oil
½ head lettuce • ½ bunch curly endive
1 cup croutons • 1 beaten egg
1 tbsp. Lea & Perrins Worcestershire Sauce
¼ cup lemon juice • ½ tsp. pepper
½ tsp. salt • 1 2-oz. can anchovy fillets
3 or 4 tomatoes, diced • ripe olives
½ cup grated Parmesan cheese

Mash garlic; add to salad oil. Break lettuce in salad bowl; tear endive. Add croutons, anchovies, tomatoes. Strain oil to remove garlic, pour over vegetables. Combine remaining ingredients; beat well. Pour over salad; toss lightly. Garnish with ripe olives. 4-6 servings.

BIG BEAN POT

In a sauce pan, combine 2 large cans New England style baked beans, 2 family size cans deviled ham, 4 tbsp. Lea & Perrins Worcestershire Sauce. Dribble generously with Brer Rabbit Molasses (at least 2 tbsp.). Heat on top of stove until ingredients are piping hot. Pour into a bean pot or casserole and bake in moderately hot oven (375°) until hot and bubbling. Transfer to outdoors, keep warm over fire. Serves 6-8.

•

Easiest of all Barbecue Sauces
2 parts melted butter
1 part Lea & Perrins Worcestershire Sauce

For the Outdoor Cooking chapter of your favorite cook book

NEW IDEA WITH Sara Lee BROWNIES—

Brownie Kebobs

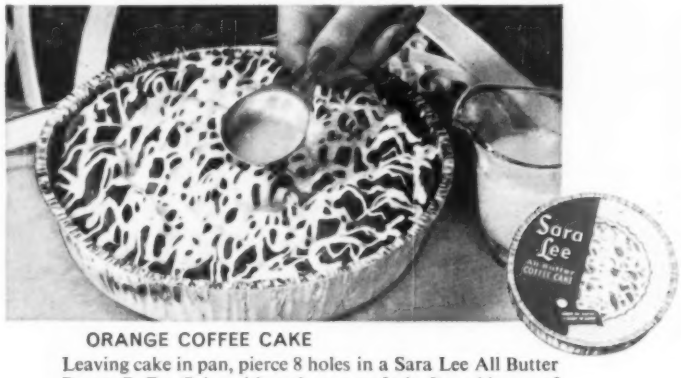
(See recipe below)

Outdoors or indoors only Sara Lee tastes so good! Sara Lee Cakes are made with only the finest quality ingredients—pure fresh Grade AA creamery butter, whole fresh milk, fresh whole country eggs, finest Dutch chocolate ...the extra good of everything blended and baked with rare skill by people who know, love and respect fine foods.

SARA LEE CAKES NEED NO BAKING...THEY ARE READY TO SERVE

CHOCOLATE BROWNIE KEBOBS

Cut Sara Lee All Butter Chocolate Brownies into 1½-inch squares. For each serving place marshmallow next to icing side of brownie and place on skewer. Toast carefully over a low fire until marshmallows are lightly browned.



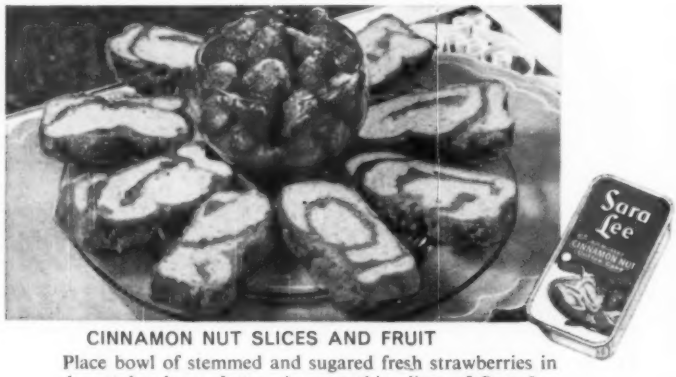
ORANGE COFFEE CAKE

Leaving cake in pan, pierce 8 holes in a Sara Lee All Butter Pecan Coffee Cake with a skewer or fork. Pour ½ cup of orange juice over top. Heat in oven, or on grill over a layer of aluminum foil. Slice and serve for an unusual dessert.

FOUR QUICK DESSERT IDEAS WITH SARA LEE ALL BUTTER CAKES

NEAPOLITAN POUND CAKE

Cut Sara Lee All Butter Pound Cake into three *lengthwise* slices. (Sara Lee All Butter Pound Cake is easy to slice... won't crumble or break.) Put together with alternating layers of your favorite ice cream or sherbet. Slice and serve.



CINNAMON NUT SLICES AND FRUIT

Place bowl of stemmed and sugared fresh strawberries in dessert bowl on platter. Arrange thin slices of Sara Lee All Butter Cinnamon Nut Coffee Cake around edge of platter. Serve as dessert or summer snack.

Better Homes & Gardens says,

"It's cook-out time!"

and it's "*book-out*" time, too! Time to get the *Better Homes & Gardens* NEW COOK BOOK! SALAD BOOK and BARBECUE BOOK!

Time for all backyard chefs to show their skill! You're "on stage" when you mastermind a cook-out. Eager appetites don't want to be disappointed – and they won't if you come prepared. And the best preparation you can make is to have your *Better Homes & Gardens* books handy. NEW COOK BOOK *($3.95)*; SALAD BOOK *($2.95)*; BARBECUE BOOK *($2.95)*.

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IDEA BOOKS by the Editors of Better Homes & Gardens

they're better than good—they're B&M

For generations, B&M master cooks have captured the real old fashioned, "downeast" flavor in beans. B&M Brick Oven Baked Beans are baked all day long in real brick ovens in a delicious brown sugar sauce and with tender pieces of selected pork. Try them soon with B&M Corn Relish.

B&M brick oven

BAKED BEANS

SEALED OVEN-HOT IN BOTH GLASS JARS AND TINS

Burnham & Morrill Company, Portland, Maine

Outdoor lights pay off big!

Begins on page 64

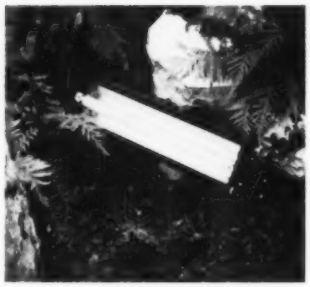
Portable lamp holder has a weather-tight seal in the housing to protect the socket. The spike bolts on.

This type light can be used for nearly any outdoor illumination; it's especially practical for outlining trees used as a focal point in your yard or garden.

Small spotlight has lamp, hood, and clear lens. For color, you can insert theatrical gelatins on the inside of the lens or glass.

If you use colored light, use the same hue as the scene to be lighted.

To create a soft, diffused effect, it's better to use a tint than an intense color. Mixed garden colors—green, white, red, and so on—look best under white light.



Weather-resistant fluorescent units are best for lighting vertical surfaces such as fences and hedges.

This light pulls minimum wattage; amount of power used depends on length of tube. Unit is available with spikes for the ground, or it can be surface mounted.

Unless the source of light is hidden, dramatic effect of the object being lighted is lost. Locate lighting units behind rocks, shrubs, and trees where the glare from the bulbs can't be seen from the outdoor living area.

You can buy shielding devices for special lighting problems.

Homemade shield is small rectangle of galvanized sheet bent into half-round shape for strength.

Sharp edge lets you sink it into ground. Paint shield a black or dark green color to blend with ground cover or background.

More ideas on page 106

Neet-Heet Charcoal Briquets in the Self-Starting Box

Clean to handle

You never open the box . . . your hands never touch charcoal briquets sealed inside. Box stays clean in your shopping bag, your car, your home. Easy to carry.

Easy to light

Just light the box . . . the box lights the charcoal. No kindling . . . no dangerous lighter fluid needed. Neet-Heet self-starting box works every time.

Fits any grill

25 minutes after lighting box, you have a perfect bed of coals. Perfect for all types of charcoal grills . . . for picnics, beach parties, camping trips, too.

Cooks big meal

Provides 90 minutes cooking time . . . selected hardwood briquets smoke less, give delicious outdoor flavor to steaks, hamburgers, franks—all barbecued foods.

At your favorite food store · Packed & Guaranteed by **DIAMOND MATCH** Division of Diamond Gardner Corporation

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It's so easy to clean with Twinkle!

Amazing paste Twinkle is a new copper cleaner that removes *all* the tarnish and stain from copper, leaving it *brighter* and *cleaner* than when it was bought at the store. Actually *brighter than new!*

Twinkle works fast! Its firm, gentle action is chemical, not abrasive. A dab of Twinkle on a damp cloth *wipes away* stubborn stain and tarnish . . . quickly, *easily!* You don't scrub or scour.

And, Twinkle is a paste—It stays where it's needed. Won't spill off like powders. Creamy Twinkle is kind to your hands, too!

Bring your copper out of hiding—Add the warmth and luxury of clean, shining copper to your home. Look for Twinkle at your grocer's *now!* Available in Canada.

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3¾" in diameter

Regular retail value $1.00 ONLY **50¢** AND FRONT TWINKLE PANEL

One of six Revere Miniatures available through Twinkle. Children love them! You'll want a set, too!

START NOW! Just send 50¢ in coin and the front Twinkle panel to: Twinkle, Box 1958, Cincinnati 1, Ohio for your Skillet, and list of miniatures.

Offer good only in U. S. A.
(Offer expires December 31, 1959.)

The Drackett Company,
Cincinnati, Ohio

Outdoor lights pay off big!

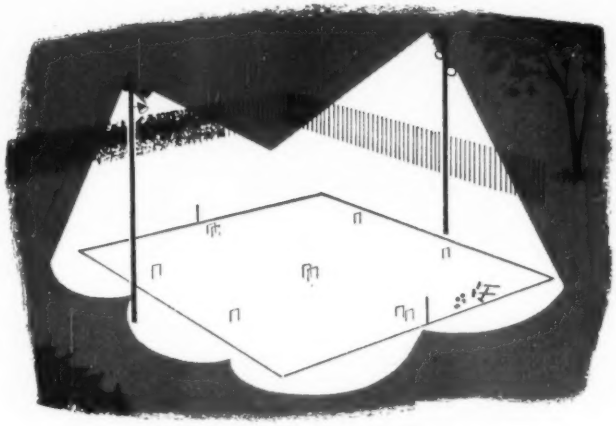
Continued from page 104

To illuminate outdoor cooking and eating areas, two floodlights pointed in different directions work best. Spot them from 10 to 20 feet above and about 20 feet from the area to be lighted. To soften shadows, you'll have to experiment aiming the lights.

Far left. For a canopy effect, locate floodlights at tree base or about seven feet above the ground level.

Left. To use tree as a background, direct lights to upper or lower part of the tree. Light should be about three to six feet from tree.

Space lights five to six feet apart on the ground.



For lawn games, best lighting is three floodlights mounted on two poles, as shown. They should be between 15 and 20 feet from the ground, and angled to completely cover the area. For net type games, mount three floodlights on two poles, which should be positioned about three feet from the ends of the net. Height: 15 to 20 feet.

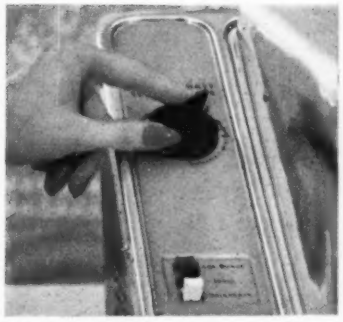
Mushroom type lights use 25- or 40-watt bulbs; avoid too much brightness, unless floodlights are used.

This type light—and its many variations—is excellent for illuminating flower beds, steps, walks, paths, and driveways.

For most outdoor lighting, you have to experiment to determine the best possible effect.

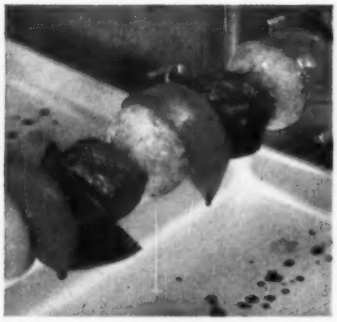
LOOK what you can do with a General Electric Rotisserie Oven...

It's a rotisserie...infra-red broiler...handy second oven



Bakes with the accuracy of a range oven . . . it's automatic! Timer buzzes and heat cuts off when the food is perfectly done.

Seals in natural meat juices. Broils with infra-red heat. What a difference that makes in your steaks and chops! Tilt-top lid means easy access.



Better for rotisserizing. Continual self-basting under the G-E radiant heat gives meats and poultry a wonderful golden-brown crispness.

1 **Roast Capon Nob Hill** . . . party fare done to a turn with butter-chervil-chicken bouillon. Gives turkey an elegant new flavor, too! Spit takes 14-16 pound bird.

2 **Glazed Mixed Fruit** . . . place fruit in broiling rack for rotisserie spit. Broil 5 minutes, brushing with honey and butter.

3 **Herb-broiled Lobster** . . . brush with butter and chopped tarragon—broil quickly. (G.E.'s infra-red heat broils tender lobster but doesn't dry it out.)

4 **Chateaubriand** . . . marinate beef tenderloin in tart French dressing and herbs. Rotisserize about an hour.

5 **Baked Alaska** . . . takes just 5 minutes at 450° in the G-E Rotisserie Oven. (Ideal for gourmet desserts like this . . . precision heat makes them turn out evenly browned all over!)

General Electric Company, Portable Appliance Dept., Bridgeport 2, Connecticut

Progress Is Our Most Important Product

GENERAL ELECTRIC

Outdoor cookery recipes

Continued from page 88

1½ to 2 hours or till tender. Pass bowl of 19th Hole Sauce. Makes 6 servings.

19th Hole Sauce

Here's where you shine as an expert on herbs and spices. Flavor is the opposite of namby-pamby; consistency is nice and heavy. Dandy with roast pork or beef—

2 tablespoons instant onion
1 tablespoon brown sugar
1 tablespoon whole mustard seed
1 teaspoon monosodium glutamate
2 teaspoons paprika
1 teaspoon crushed oregano
1 teaspoon chili powder
1 teaspoon cracked pepper
½ teaspoon salt
½ teaspoon cloves
1 bay leaf
1 clove garlic, minced
1 cup catsup
½ cup water
¼ cup olive or salad oil
¼ cup tarragon vinegar
2 tablespoons wine vinegar
2 tablespoons Worcestershire sauce
2 or 3 drops liquid smoke

Combine all ingredients, stirring well. Simmer gently 20 to 25 minutes or till the consistency you like. Remove bay leaf. Makes 2 cups.

Hot-hot Mustard Sauce

The kind of nip you like with ham—

In jar, mix ½ cup dry mustard and ½ cup vinegar; cover, let stand overnight. In top of double boiler, beat 1 egg; stir in ¼ to ⅓ cup sugar, dash salt, and mustard mixture. Cook over *hot* (*not boiling*) water, stirring constantly till mixture thickens slightly and coats spoon. Cool. Before serving, add mayonnaise—about half-and-half.

Wiener-krauts

Filling's a happy choice! Have toasted coney buns ready, of course, and pass catsup and mustard—

Slit wieners lengthwise to about ¼ inch from each end. Toss drained sauerkraut with a sprinkle of caraway seed. Stuff wieners with kraut and wrap each with a bacon strip, anchoring ends with toothpicks. Broil over hot coals, turning once, till filling is hot and bacon crisped.

Filets Buckaroo

That mustard does wonderful things—so does rolling up slim minute steaks so they stay juicy. Any orders for rare?—

Flatten minute steaks and spread one side lightly with prepared mustard. At narrow end of each, place a strip of dill pickle or candied dill pickle, or 1 or 2 green onions. Roll up, starting at end with pickle. Fasten with small metal skewers or toothpicks; brush outside with melted margarine. Broil on grill over hot coals 10 to 15 minutes, turning once. When done to your liking, sprinkle with salt and pepper.

Olive Treasure-burgers

Each burger is a pocketbook stuffed with ripe olives and cheese—

1 pound ground beef*
¼ cup chopped ripe olives
¼ cup shredded sharp process American cheese
Salt and pepper

On waxed paper, draw a 5-inch circle (use bowl or canister cover as guide). Place a fourth of the meat (½ cup) in center and pat gently to fill circle (or place waxed paper on top, too, and roll *lightly* with rolling pin). Do not press hard. Leaving a ½-inch margin for sealing, spoon about 1 tablespoon each of olives and cheese on half of patty. Lift point of waxed paper at the back and fold meat over filling. Press around margin to seal. (If desired, press tops with handle of wooden spoon to mark in squares.) Brush patties with salad oil or melted margarine to keep from sticking to grill. Broil over hot coals 10 to 12 minutes, turning once. Dash with salt and pepper. Pass bowl of Bar-X Barbecue Sauce. Makes 4 servings.

*If meat is lean, have 2 or 3 ounces suet ground with each pound. Burgers will be more juicy and tender.

Bar-X Barbecue Sauce

Bacon is the surprise ingredient. Rich tasting with burgers or roasts—

½ pound sliced bacon
1 medium onion
1 medium green pepper

• • •

2 cans condensed tomato soup
⅔ cup catsup
½ cup Worcestershire sauce
½ cup water
1 tablespoon vinegar
1 tablespoon sugar
½ teaspoon salt

Put bacon, onion, and green pepper through food chopper, using medium blade. Add the remaining ingredients and slowly bring to boiling. Simmer 2 hours or till consistency you like. Makes about 5 cups.

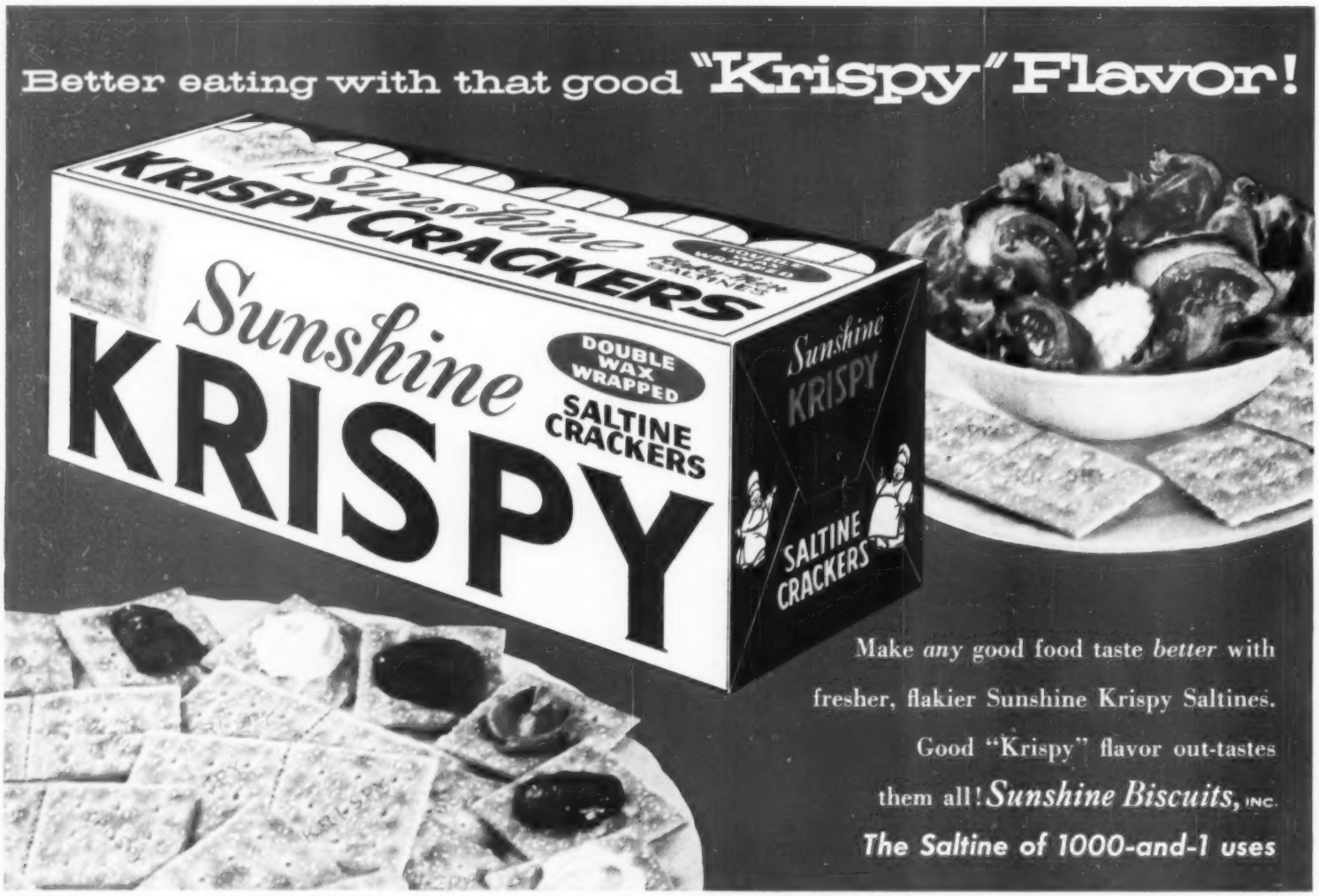
Outdoor Burgers

Don't forget the hot toasted buns, the cool hamburger relish—

1 pound ground beef*
¼ cup chopped onion
2 tablespoons finely chopped green pepper (optional)
3 tablespoons catsup
1 tablespoon prepared horseradish
1 teaspoon salt
2 teaspoons prepared mustard
Dash pepper

Combine all the ingredients and mix well. Shape in 4 patties about ½ inch thick. Or choose a burger shape from the picture on page 48.

[*Turn to page 110*

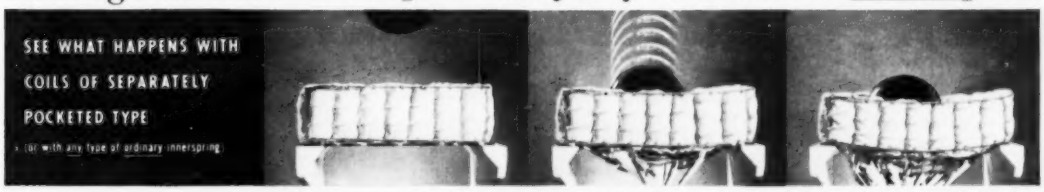


Arthur Godfrey and Joan Bennett tell why you should buy a Posturepedic®...

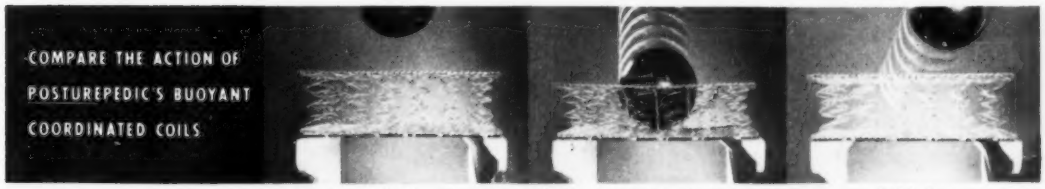
It prevents morning backache! Arthur Godfrey, star of CBS radio, says "Why risk waking up with a backache when you can get a *Posturepedic?*" Actually, this famous mattress was specifically designed—in cooperation with orthopedic surgeons—to prevent backache. Its scientific support is supremely *comfortable*, too.

It helps the posture! Lovely Joan Bennett, star of stage, screen and television, says "A woman's posture makes a vital difference in her looks." Because the *Posturepedic* by Sealy keeps the body aligned while sleeping, posture muscles can relax and regain their tone. You sleep in relaxing comfort . . . with better posture as a plus.

Bowling Ball test shows superior buoyancy of extra firm Posturepedic



Mattress coils of separately pocketed type were placed on a sheet of glass and a 16-lb. bowling ball dropped on them. Because independent coils do not work together to resist weight, they sagged under the impact of the ball and . . . the glass shattered. Coils of this type cannot buoy up the heavier parts of your body or give properly firm support.



Then the 16-lb. bowling ball was dropped onto the extra sturdy, coordinated coils of a Sealy *Posturepedic* mattress. Look what happened . . . Working together instead of separately, these coils absorbed the impact of the ball. They did not sag . . . *and the glass was not shattered.* This remarkable buoyancy explains why *Posturepedic* holds your body in proper alignment, is so firm and yet so luxuriously comfortable.

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* Pat. Pend.

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Address _____
City _____ Zone ____ State ____

In Canada write: Alsco Products Ltd., Scarborough, Ont.

Outdoor cookery

Continued from page 108

For the light touch in handling burgers, see "Tip Sheet" page 54. Place on greased grill or brush patties with salad oil or melted margarine. Broil over hot coals 5 minutes, turn and broil 3 minutes more or till done to your liking.

*If beef is lean have 2 or 3 ounces suet ground with each pound. Juicier, tenderer burgers!

Saucy Lamb Riblets

Before you cook the ribs in this gently seasoned catsup sauce, give them a touch of smoke—

3 to 4 pounds lamb riblets, cut in serving pieces
Salt and pepper

• • •

¾ cup catsup
¾ cup water
½ cup chopped onion
2 tablespoons brown sugar
3 tablespoons lemon juice
3 tablespoons Worcestershire sauce
2 tablespoons vinegar
1½ teaspoons monosodium glutamate
¾ teaspoon salt
Dash Tabasco sauce

Brown riblets* on grill over hot coals with hickory added, turning often (takes about 15 to 20 minutes). Season with salt and pepper. Meanwhile, combine remaining ingredients. Transfer meat to skillet and pour the sauce over. Cover tightly; simmer (don't boil) 1 hour or till tender. Remove excess fat. Pass bowl of sauce with riblets. Offer lemon wedges, if desired. Makes 4 or 5 servings.

*Before browning meat, place an aluminum-foil "boat" (double thickness) over the coals to catch drippings. Remove after browning.

Hickory Brisket

Subtle smoke plus zesty sauce. Inviting all the neighbors? Increase the recipe to match—

4 pounds beef fresh boneless brisket
Salt

• • •

1 14-ounce bottle (1¼ cups) catsup
¾ cup chili sauce
¾ cup brown sugar
¾ cup wine vinegar
¾ cup water
½ cup lemon juice
¼ cup bottled steak sauce
¼ cup prepared mustard
2 tablespoons Worcestershire sauce
1 tablespoon soy sauce
2 to 3 teaspoons celery seed
1 clove garlic, minced
Dash Tabasco
Freshly ground pepper to taste

Barely cover brisket with water; simmer covered (don't boil) 1 hour; drain. Place brisket on greased grill of barbecue smoker, away from the hot coals. Sprinkle meat with salt. Add some dampened hickory to the coals and close smoker hood. *Slowly* hickory-barbecue 3 to 4 hours or till meat is tender. (After 1 hour a piece of foil may be placed on grill.) Slice very thin across grain, making ⅛-inch slices (use slicing machine). Line up slices in shallow foilware pan. Combine remaining ingredients for sauce and simmer 30 minutes; pour over the meat. Heat 1 hour in smoker with slow coals. Makes 8 to 10 servings. **Tasting-Test Kitchen note:** You can simmer and hickory-barbecue the brisket one day, heat in sauce the next. Or freeze the cooked brisket, ready to be heated in sauce.

Tendered Steak

No apologies needed when you choose a bargain steak! Give it this meat-tenderizer and kitchen-bouquet treatment, then broil!—

3 pounds 2-inch round steak (or rump or chuck steak)
Nonseasoned meat tenderizer

Sprinkle all sides of steak evenly with tenderizer, using ½ teaspoon per pound. *Do not use additional salt.* With long-tined fork, pierce all sides deeply at 1-inch intervals. For tendering action, let stand at room temperature 1 hour (or cover loosely and refrigerate overnight). Combine equal amounts of kitchen bouquet and butter or margarine; heat and stir to blend; brush generously over steak. (Kitchen bouquet gives nice brown to meat broiled at low temperature. And remember low-temperature broiling lessens shrinkage.) Broil on grill over coals about 12 minutes; turn and broil 10 to 15 minutes longer or till the way you like it. (Meat tenderizer cuts cooking time about one-fourth—so don't overcook.) Slice steak *diagonally, across the grain.* Pass bowl of Bar-X Barbecue Sauce or 19th Hole Sauce. Makes 6 to 8 servings.

Tender-up Beef Marinade

Adds a spicy flavor while a rump or chuck roast gets tender—

2½ cups vinegar
2½ cups water
3 onions, sliced
1 lemon, sliced
12 whole cloves
2 or 3 bay leaves
6 whole black peppers
1½ tablespoons salt

Combine ingredients; let stand at room temperature for several hours. Then add rump or chuck roast. For a mild flavor, let meat marinate 24 hours in refrigerator; for tendering action and more flavor refrigerate in marinade 2 or 3 days. Have at room temperature 4 hours before roasting. Keep marinade in refrigerator for the next roast.

Bologna and Beans in Silver Sack

This will fill 'em up for fewer pennies than you think. Mighty good eating!—

Get a 1-pound ring of Bologna (about 1½ inches thick). Carefully remove casing, *except at ends;* retie ends to make a tight circle. Without cutting through bottom of ring, make 6 or 8 bias cuts. Tear off a 3-foot length of 18-inch-wide aluminum foil and fold in half to make a square. Place Bologna ring on top. Empty one 1-pound can of pork and beans into center of ring. Bring up corners of foil and twist top as on a paper bag. Heat on grill over slow coals 30 minutes or till hot. Open foil and insert round slices of cheese (from a cheese roll) in slashes of ring. Let heat few minutes or till cheese just starts to melt. Crumple foil down to make serving dish. Makes 3 or 4 servings.

[*Turn to page 115*

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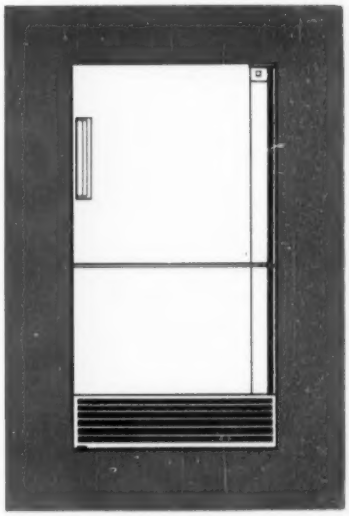

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A baby sister for Lynn

By Ann Usher

Told a month or so before the event, clothes-conscious Lynn worried lest the baby-to-be would wear her clothes. Here, Mommy shows her a tiny infant's shirt and booties, assures Lynn the new baby will be too small to wear her clothes.

To reassure Lynn of her mother's love, Daddy, returning from a visit to Mommy and new Baby Sister in the hospital, brings Lynn a quaintly wrapped box in which a gift for the baby had arrived. Grandmother takes care of Lynn during the daytime.

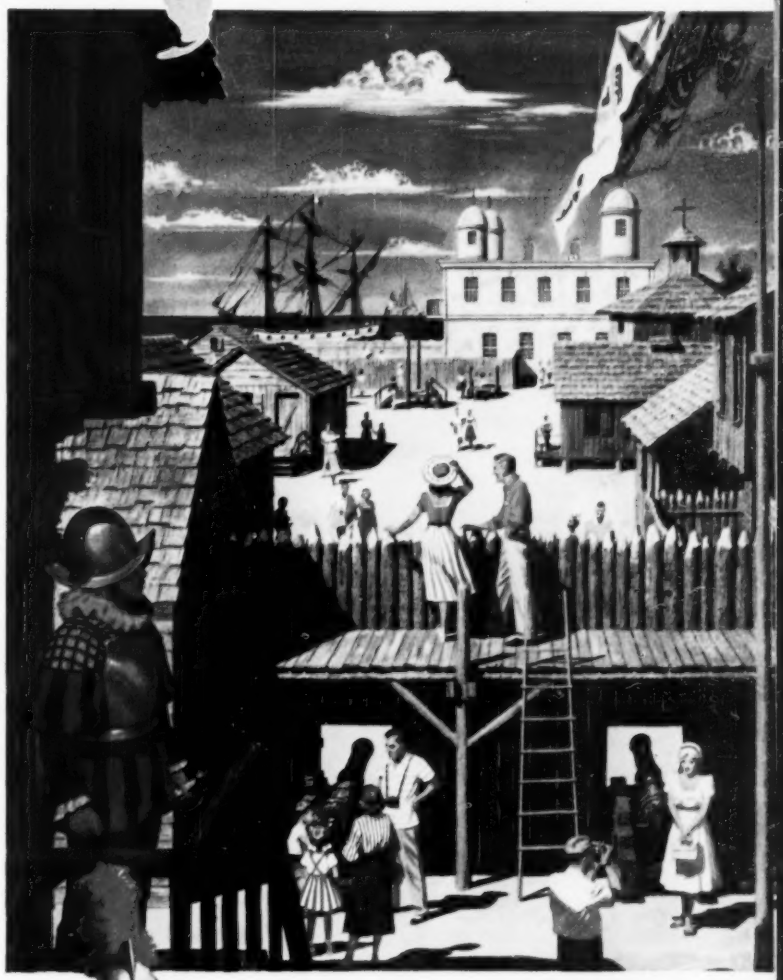
LYNN HAD BEEN THE BABY of the family for three years. Now she was to be displaced. How to prepare her for the baby-to-be, so that she would take to her new position of older sister with a minimum of bewilderment and jealousy?

Photographs: Pease

And here's the new baby herself! Daddy carries her, allowing Mother to come in first to give Lynn a big, "missed-you-so-much" hug and kiss. Then Lynn accompanies her parents to put Baby in her crib, and to see how tiny she is.

While tending Baby Sandy, Mother and Lynn chat. Lynn helps by handing Mommy a diaper, rubbing on oil or powdering Baby; or by washing the tiny feet when Mommy bathes Baby. Mother also spends time with Lynn alone, reads her bedtime stories.

Northwest Florida ...one of Florida's nine vacation regions



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Outdoor cookery recipes

Continued from page 110

Rare Short Ribs

Tender! Juicy! Smoky beef flavor! For "make-mine-rare" enthusiasts—

For 4 servings, have 3 pounds beef short ribs cut in serving pieces. Trim off excess fat. Sprinkle meat evenly on all sides with nonseasoned meat tenderizer, using ½ teaspoon per pound. *Do not use additional salt.* With long-tined fork, pierce all sides deeply at 1-inch intervals. For tendering action, let stand at room temperature 1 hour (or cover loosely and refrigerate overnight). Before cooking, place foil "boat" of 2 thicknesses heavy-duty foil over the hot coals to catch drippings. Put ribs bone side down on grill; broil over hot coals with hickory added, turning frequently, about 25 to 30 minutes. Pass bowl of Bar-X Barbecue Sauce or 19th Hole Sauce.

Grilled Island Chicken

Tender chicken with a delightful sweet-tart glaze—

2 ready-to-cook young chickens (about 2 pounds each), split in half lengthwise
½ cup salad oil
2 teaspoons salt
½ teaspoon pepper
• • •
1 recipe Pineapple Glaze

Brush birds well with oil and season with salt and pepper. Place on grill with bone side or inside nearest the coals. Broil slowly. When bone side is well browned, 20 to 30 minutes, turn skin side down and cook about 20 minutes longer. Add dash of salt to Pineapple Glaze. Brush both sides of birds with glaze and broil about 10 minutes more or till tender, turning and brushing each side twice with glaze for a pretty finish. Pass extra glaze in small bowl as a relish. Makes 4 servings.

Waiting Sausage Appetizers

Delicious way to keep appetites in check till the big feast is ready—

Cut precooked smoked-sausage links in bites. Let marinate 1 hour in Pineapple Glaze. String several chunks on individual skewers or split bamboo sticks. Grill over a few hot coals in a little table-model brazier.

Roasted Ears

The Indians had something!—corn cooked to caramel-y goodness. (Kernel tips take on a taffy hue.)—

Turn back husks and strip off silk. Lay husks back in position. Line ears up on grill over hot coals. Keep turning ears 15 or 20 minutes, or till husks are dry and browned. (Corn will look suntanned. For browner, sweeter corn, continue roasting to suit yourself.) To serve, break off husks (use glove or towel). Now on with plenty of butter, salt, and pepper.

Bacon Ears: Turn back husks, remove silk. Wrap strip of bacon around corn, toothpicking in place. Replace husks. Roast as above, but when almost done, remove husks and grill to crisp bacon.

To hickory-barbecue: Place the ears (in husks) on grill. Add damp hickory to hot coals; lower hood and cook about 1 hour.

Onioned Potatoes

You open the foil jacket and you're greeted with a most wonderful aroma! These spuds go with burgers or steaks—

6 medium baking potatoes
½ cup soft butter or margarine
1 envelope onion-soup mix

Scrub potatoes but do not pare. Cut each in 3 or 4 lengthwise slices. Blend butter and soup mix; spread on slices; reassemble the potatoes. Wrap each potato in square of foil, overlapping ends. Bake till done, turning once—45 to 60 minutes on the grill or right on top of coals. Pass additional butter.

Cranberry Go-barbecue Relish

Grill-broiled chicken or rotisserie ham on the docket? Then bring on this easy relish. Olives and onion help give the eat-out air—

1 1-pound can (2 cups) jellied cranberry sauce
½ cup stuffed green olives, sliced
2 teaspoons lemon juice
1 teaspoon grated onion

Crush jellied cranberry sauce with fork. Stir in remaining ingredients. Chill well before serving. Makes about 2 cups.

Barbecued Rice in Foil Kettle

This time fluffy rice boasts mushroom flavor. So good with broiled steak, lamb chops, or hamburgers—

1 4⅝-ounce package (1⅓ cups) precooked rice
1 3-ounce can (⅔ cup) broiled sliced mushrooms
1 cup cold water
¼ cup finely chopped onion
1 teaspoon Worcestershire sauce
½ teaspoon salt
• • •
2 tablespoons butter or margarine

Tear off a 3-foot length of 18-inch-wide aluminum foil and fold in half to make a square. With your fist, form in a pouch. Add rice, mushrooms (with liquid), water, onion, and seasonings. Stir carefully to mix; dot top with butter. Fold edges of foil to seal pouch tightly. Place on grill over hot coals and heat about 15 to 18 minutes. Before serving, open foil and add an extra pat of butter; fluff rice with fork. Makes 4 servings.

Quick Smoked Beans

A couple cans of beans, a bit of seasoning, and woodsy smoke. Some flavor!—

4 ounces salt pork, cut in 1-inch cubes
• • •
2 1-pound cans (4 cups) pork and beans
½ cup catsup
¼ cup brown sugar
1 teaspoon dry mustard

Brown salt pork in skillet; drain. In 2-quart bean pot, combine remaining ingredients. Top with salt pork. Bake uncovered on grill of hickory-smoker with hood down, 1 hour (longer makes 'em even better!). Makes 8 servings.

Cake-kebobs

Dessert goes over the coals. Fun to do and fun to eat!—

Cut a pound cake (from baked-goods counter) in 1½-inch cubes. Spear each on fork and dip in sweetened condensed milk, then roll in flaked coconut to cover. String on skewers and toast over *very hot* coals, turning often.

Or dip cubes of angel cake in melted currant jelly or in a mixture of ½ cup honey and 1 tablespoon lemon juice. Roll in flaked coconut and toast as above.

Rye Herb Loaf

A blend of herbs plus the unexpected zingo of pepper and mustard!—

1 stick (½ cup) butter or margarine
1 large clove garlic, minced
½ teaspoon salt
¼ teaspoon coarsely ground pepper
¼ teaspoon crushed sage
¼ teaspoon rosemary
¼ teaspoon thyme
¼ teaspoon dry mustard
¼ teaspoon tarragon
3 tablespoons finely snipped parsley
• • •
1 1-pound loaf dark rye bread, sliced

Stir butter to soften. Add seasonings and mix well; spread generously on slices of rye. Reassemble loaf and wrap in foil. Heat at side of grill 15 to 20 minutes or till hot. Serve warm and fragrant.

Roll-'n-fruit Dessert Bobs

Snippets of sweet rolls and multi-fruits string along together to put a toasty finish on your outdoor supper—

Open and bake 1 tube refrigerated cinnamon rolls*. Cut or snip each baked roll in thirds. Fill skewers, alternating pieces of roll with marshmallows, canned pineapple chunks, maraschino cherries, canned apricot halves, cooked pitted prunes, and spiced crab apples. Mix icing that comes in cinnamon-roll package with 1 tablespoon pineapple or apricot syrup; set aside. Roast kabobs over hot coals, turning often, till rolls and marshmallows are toasted. With fork, scoot foods off skewers;

[*Turn to page 127*

Perverse persistence

There is no riddle to surpass
The mystery of growing grass.
Which bravely thrusts its tender stalk
Through tiny cracks along the walk.
And thrives in crannies of the wall,
And in the flower beds grows tall.
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—*Curtis Heath*

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Continued from page 45

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When in New York, visit the Design Center at 415 East 53 Street. Utilize its Information Bureau and view the changing exhibits of both home furnishings and architectural interior design products.

(personal counsel not available)

*Offer advice on home planning; do not offer help with decorating or furnishing.

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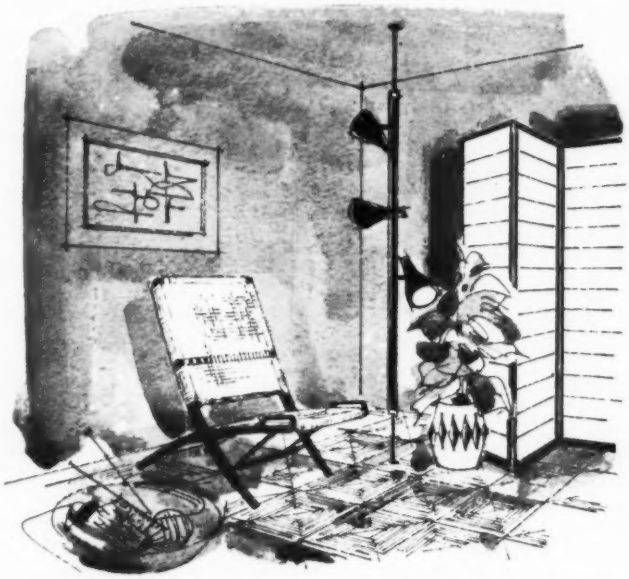
LA PROVINCE DE Québec

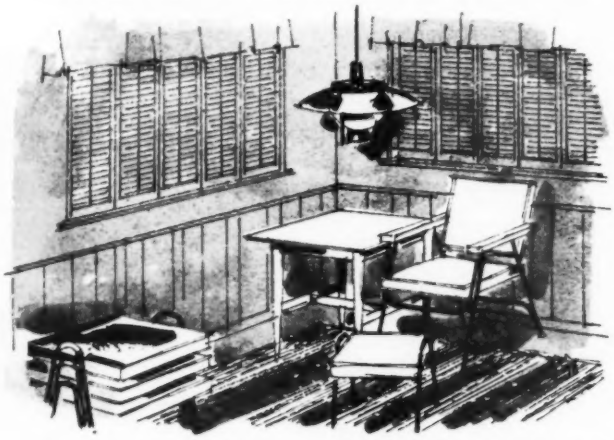
The inside story of outdoor furniture

Begins on page 68



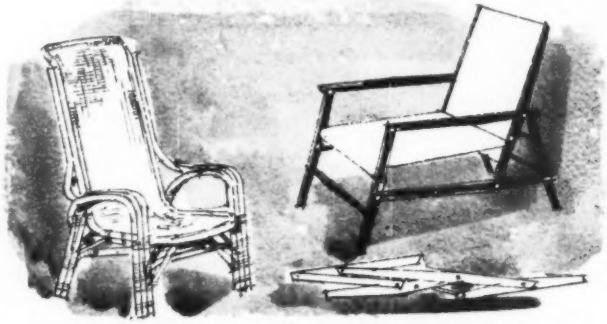
Wood and hemp combine to make a handsome folding chair you can tote to any spot it's needed. The plug-in pole lamp and folding screen, good on a protected porch, are equally portable.

Rugs of hemp squares take damp weather, can be cleaned by hosing. They're budget-priced—you may decide to use them wall-to-wall in an informal room. Don't tack them down, because they stretch.



You can choose the added comfort of padded or cushioned arms and seats on metal furniture, if you have decided in advance to use it inside, too. One of the stacking stools makes an ottoman.

Both have vinyl fabric covers you can hardly tell from leather. Check tags on metal pieces to see if finish is chip-proof. The fiber rug has broad bands of related colors such as blues and greens.



Two more good looking chairs that would look well in most Contemporary rooms. High back of the rattan chair gives wing-chair comfort. Wood and canvas chair is similar to many Danish-inspired styles. Added feature: it folds compactly. Hardware is rust-resistant.

More ideas on page 120

FABULOUS FOODARAMA

a 12 cu. ft. deluxe refrigerator and a 6 cu. ft. upright freezer in one cabinet only 41" wide, 63" high and 25" deep!

Better Living for Everyone ... from Kelvinator

The Raleighs: "WE EAT BETTER!" More exciting, healthier meals are easier to plan and prepare with Foodarama's tantalizing variety of foods within easy reach. The refrigerator side is *100% usable* for fresh foods . . . the *upright* freezer is 207 pounds big. Arrangement is *so* convenient, with most-needed foods where they're most accessible. There's no stooping to use the waist-level Cold-Mist Freshener. New Package Pantry stores ready-wrapped fruits and vegetables right in their plastic "crisper" bags.

The Andersons: "WE SAVE TIME AND MONEY, TOO!" You shop less frequently, "run out" of things less often! And Foodarama's huge 18 cu. ft. capacity—6-cu.-ft. upright freezer and 12-cu.-ft. refrigerator—lets you fix so many things in advance . . . a whole, cooked roast if you like. You save big money, too! Foodarama lets you buy in quantity when prices are lowest. It costs much less to buy than a separate freezer and refrigerator . . . operates from a single, economical unit.

The Thompsons: "WE HAVE MORE FUN!" Teen-age or adult party, entertaining is always more gracious and easy-going. You're free for fun and hospitality like never before. You won't run out of frosty cold beverages . . . Foodarama holds enough for a week. Even when sudden guests drop in . . . Foodarama's abundance turns emergencies into relaxed repasts. Incidentally, see how Foodarama's glamorous cabinet fits into 41-inch space to make a beautiful built-in, if you desire.

Foodarama costs much less than a separate deluxe refrigerator and upright freezer

Live Better Electrically

NEW FOODARAMA PARTY BOOK

What to do to have more fun . . . decorations, games, food for parties of all kinds. 128 pages, beautifully illustrated in color. Now on sale at bookstores at $3.25, but here's your chance to save $2.00 . . .

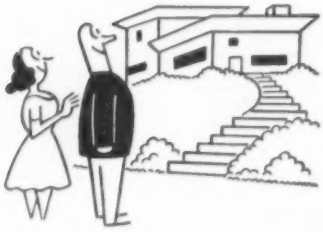
Special Offer . . . only **$1.25** for Limited Time

At Your Kelvinator Dealer

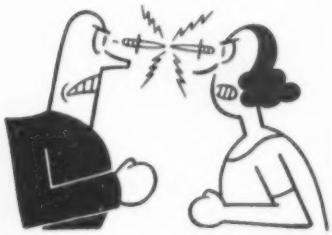
FOODARAMA *by* **Kelvinator**

Division of American Motors Corp., Detroit 32, Mich.

Built Better to Serve Better—Dependable for 45 Years *American Motors Means More For Americans*

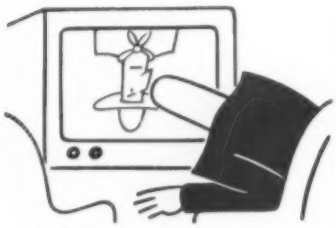


The Harwood's new house was a WOW!



But it presently caused their first row

When the toaster would pop



The TV would flop

So they've added full HOUSEPOWER now

It's a fact that 4 out of 5 homes, including many new ones, suffer from *low* HOUSEPOWER—not enough wiring, outlets, and switches. To make sure you have *full* HOUSEPOWER, call a HOUSEPOWER Specialist—your electrical contractor—today.

HOUSEPOWER

to help you Live Better Electrically, sponsored by Edison Electric Institute

The inside story of outdoor furniture

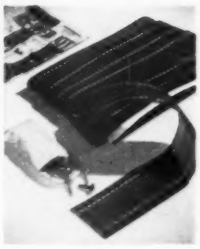
Continued from page 118

Aluminum cot shown on page 69 folds into compact size to stow in closet. To avoid mildew, let canvas furniture dry thoroughly before storing.

Restore faded canvas with upholstery dye in spray-on, aerosol can, or use canvas paint. You can buy or make replacement covers for most chair styles.

Kits quickly refurbish tired lawn furniture. Ready-hemmed chair cover change costs about $2. Plastic webbing kit includes the correct yardage, replacement screws, and complete instructions.

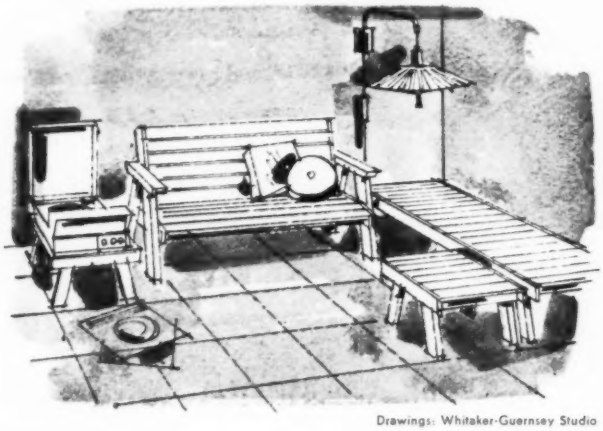
Always buy heavy chair canvas, or use dyed awning canvas, doubled. Or, use a supporting layer of plain canvas.



More smart outdoor styles you'll be proud to bring indoors

Streamlined redwood finds a home in the den. Newest idea is low benches of all sizes. Use as a sunning chaise, coffee tables, stools, ottomans, TV or phonograph tables—your imagination will add more.

Redwood can stay outdoors; may need re-staining occasionally.



Drawings: Whitaker-Guernsey Studio

Reed and rattan pieces have a comfortable "give" that makes them very pleasant to sit on.

A group like this might furnish a family room until you can afford upholstered pieces. Then, if you've chosen good quality, they'll still give you service on your terrace.

Sheer luxury . . . sheer glamour . . . a golden Sari coat drifts over a silver-lined sheath with softly feminine trousers. Designed by Tina Leser to match luxurious Soft-Weve, the bathroom tissue that has everything: Softest "facial quality" . . . 2-ply luxury . . . new Soft-Weve perforations, neat and easy-to-tear . . . and a "See-through" wrap to *show* you the lovely "negligee" colors!

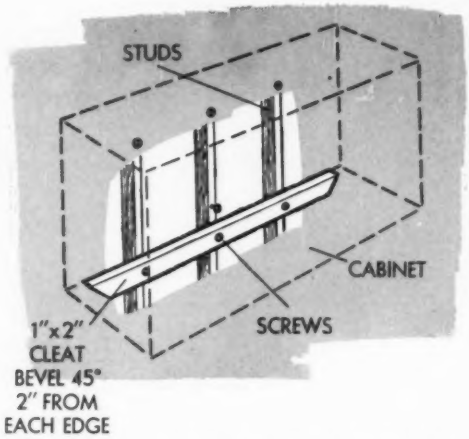
The most noticed little luxury in your home

Soft-Weve®

2-PLY TISSUE BY SCOTT

NEW! "See-through" wrap

No furniture legs to hinder vacuuming with this drop-front desk and shelf. The bookshelf doubles as end table and sets the desk area apart. Convert your old cabinet or chest, or buy unfinished pieces to fit your wall-furniture needs.

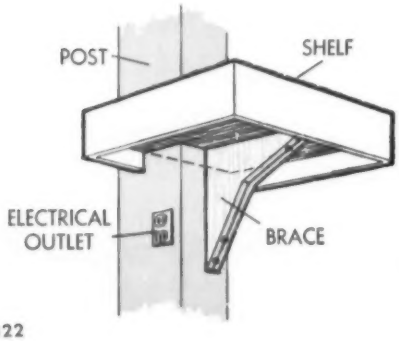


A well-filled desk cabinet is supported by cleat fastened securely to studs; screws through cabinet back hold it in place. Ends of cleat are recessed and beveled to keep them out of sight.

Hang up your furniture!

By Georgi Nodland

If you need storage space, take the burden from crowded floors—put your walls to work. We found these family-approved ideas in the Miami, Florida, home of Mr. and Mrs. Andrew J. Ferendino



Sturdy TV shelf of 2-inch stock is dadoed into post, reinforced by laminated plywood brace—will even support an 85-pound set.

Television rests on swivel top from old TV stand; shelf is boxed in with plywood to match setting. Be sure to allow room for set to swivel freely on its shelf base.

Photographs: Lisanti. Decorator: George M. Schwartz. Data: June D. Edwards

Cantilevered headboards and cabinets make this room easy to keep in shipshape order. Beds roll out on casters for simplified bedmaking and cleaning—recess under headboards to save space. Even the lamps are wall-hung, leaving cabinet top space for books and so forth.

Swivel-base television mounted on post shelf allows more comfortable viewing angles, plus greater versatility in furniture arrangements. Sketch at left shows how the sets—30-pound lightweights to the biggest table models—can be safely supported by shelf dadoed into post.

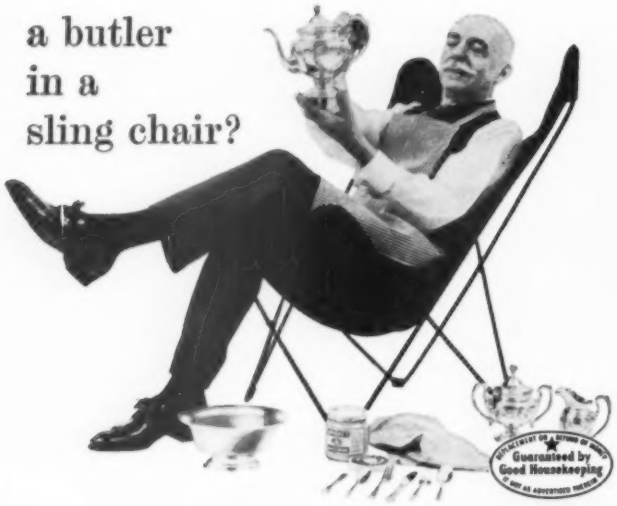
Like all new Chevrolets, this Bel Air 4-Door Sedan offers bigger, safer brakes—and Safety Plate Glass all around.

CHEVY'S got the ride and room to go anywhere! *This one's made for breaking new trails to fun, with a ride—a Full Coil suspension ride—that makes its foam cushioned seats feel like they're riding on a sunbeam. With handling that keeps you in fingertip contact with Chevrolet's exuberant performance. A spacious trunk that holds picnic gear aplenty. And fashionable Chevrolet style (Body by Fisher, naturally) rides poised on a rugged Safety-Girder frame. Your Chevrolet dealer can show you how Chevy fits in with your sort of sport. Visit his showroom soon, won't you?*

The Parkwood 4-Door—one of five Chevrolet wagons.

CHEVROLET WANTED FOR ALL ITS WORTH • CHEVROLET DIVISION OF GENERAL MOTORS, DETROIT 2, MICHIGAN

a butler in a sling chair?



Yes... the Wright butler sits in a sling chair to show that WRIGHT'S SILVER CREAM is as much a part of good housekeeping today as it was over 85 years ago. In all the years since, nothing has surpassed Wright's ability to give silver the rich heirloom appearance silversmiths call a *Butler Finish.* Wright's is *more* than a silver cleaner—*it's a beauty treatment!*

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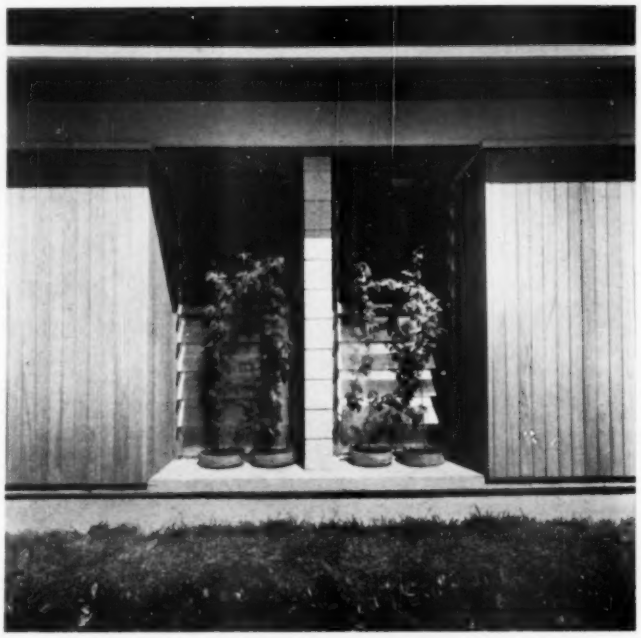
If I decide not to accept your offer, I will return the kit at your expense.
Name .....
Address .....
City ..... Zone ..... State .....

Let your budget retire

Begins on page 62



For planting pocket, holes were cast in concrete floor slab for flowerpots. Future expansion could easily be achieved at this side of house with continuation of the central hall through the bedroom at left.

Two bedrooms can be buttoned on here (see floor plan). One bedroom would then become a family room or study. The entire house, carport, and lot have a wonderful feeling of spaciousness.

How to get plans

Five Star Home 2906, shown on page 62, is one of a monthly series for which you can buy complete plans with the following features:

★ **Designs by America's foremost architects,** ranging in style from Cape Cod to Contemporary. And all are planned to give you the maximum in comfort, convenience, beauty, and *value* for your dollar.

★ **Detailed working drawings,** from which your builder will erect your home, are complete in every way. The cost is $10 for the first set; $7.50 for each identical set ordered at the same time*. Each package includes...

★ **Complete specifications** that outline quality of materials and workmanship that will assure you sound construction; and...

★ **Builder-owner agreement,** a suggested legal contract to insure home is built as specified.

★ **Cost-finding list of materials.** (List available at *25 cents** purchased separately.) With this materials list, your builder or building-materials dealer can compute in advance the approximate cost of your home.

These Five Star home plans may be ordered from the firms listed on page 117. In many localities, you can order these plans through your building-materials dealer. Or, you can buy them direct from *Better Homes & Gardens,* 1714 Locust Street, Des Moines 3, Iowa.

*No stamps, please.

Shortcake

Begins on page 76

Rich Strawberry Shortcake

A butter shortcake that just melts in your mouth—

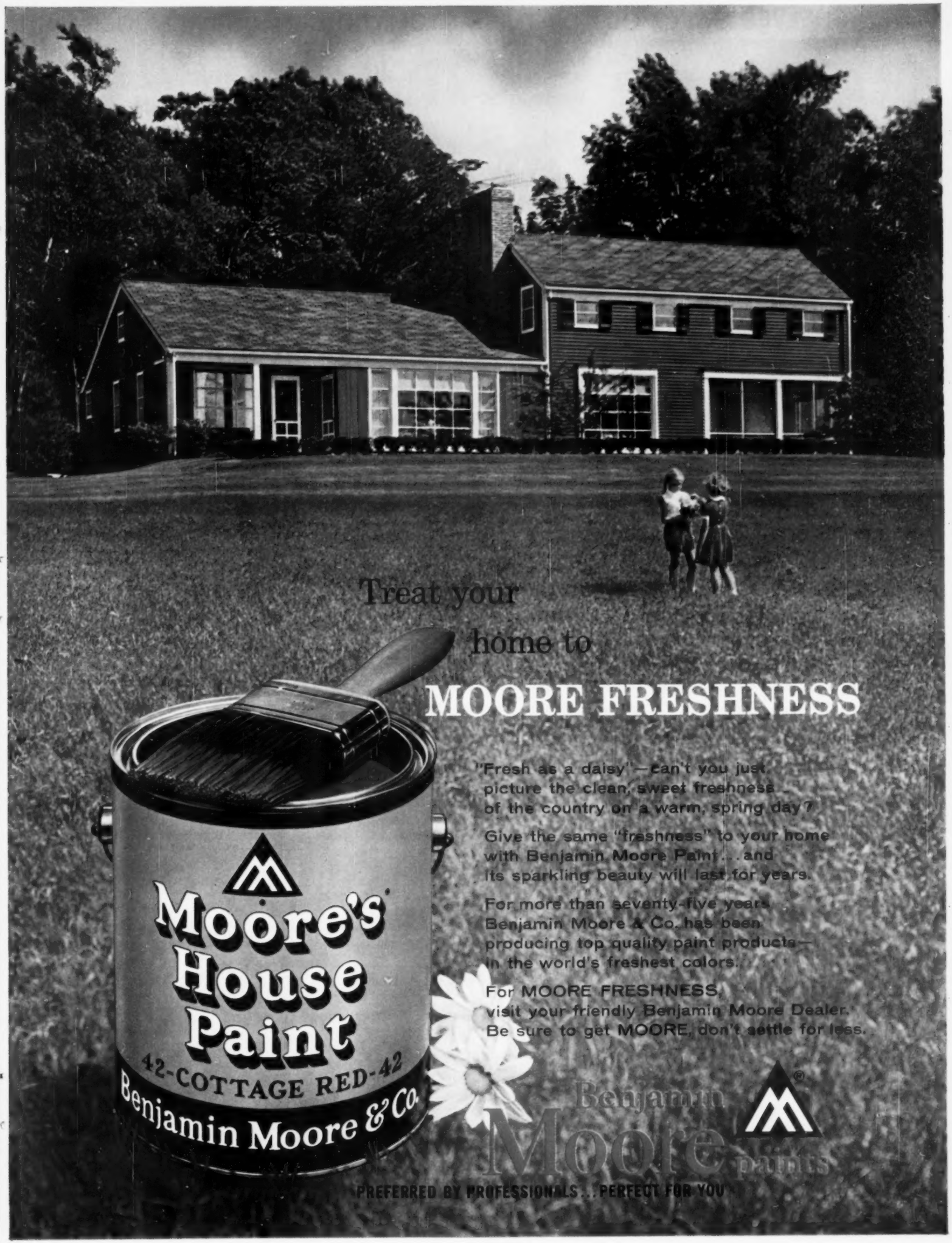
2 cups sifted enriched flour
2 tablespoons sugar
3 teaspoons baking powder
½ teaspoon salt
½ cup butter or margarine
1 beaten egg
⅔ cup light cream

• • •

Soft butter or margarine
3 to 4 cups sugared sliced strawberries
1 cup heavy cream, whipped

Sift together dry ingredients; cut in butter till mixture is like coarse crumbs. Combine egg and cream; add all at once to dry ingredients, stirring only to moisten.

[*Turn to page 127*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"Fresh as a daisy"—can't you just picture the clean, sweet freshness of the country on a warm, spring day?
Give the same "freshness" to your home with Benjamin Moore Paint... and its sparkling beauty will last for years.
For more than seventy-five years Benjamin Moore & Co. has been producing top quality paint products—in the world's freshest colors.
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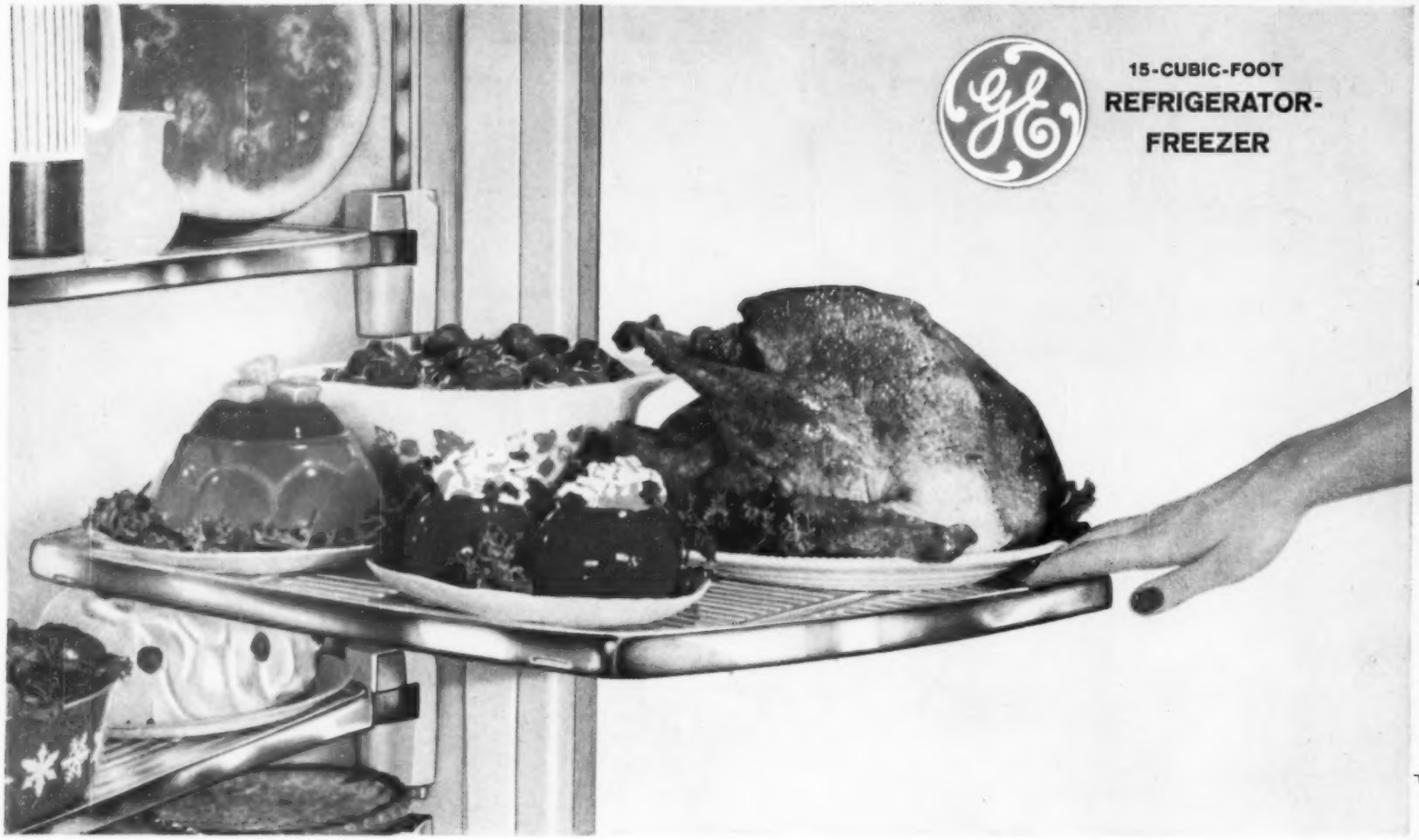
PREFERRED BY PROFESSIONALS... PERFECT FOR YOU

NEW SHELVES SWING OUT OF THIS AUTOMATIC DEFROST REFRIGERATOR!



New Swing-Out Shelves...

Newest Straight-Line G-E Refrigerator also has Automatic Defrosting in the refrigerator, big Roll-Out Freezer, no coils on back, Swing-Out Vegetable Bins, Mix-or-Match colors. In 15- and 13-cu.-ft. sizes, and in 12-cu.-ft. model with freezer at top.

bring all your food in full view—within easy reach—in the new General Electric Refrigerator-Freezer!

THESE new General Electric Shelves swing all the way out of the new Automatic Defrost Refrigerator—smoothly and easily.

Every item of food is in front of you, within reach of your hand. No fumbling to get at things. And you never have to worry about "forgotten" foods at the back of any shelf.

For extra space between shelves, you can adjust the shelves—up or down. You can even take the shelves out completely to clean the inside of the refrigerator or the shelves.

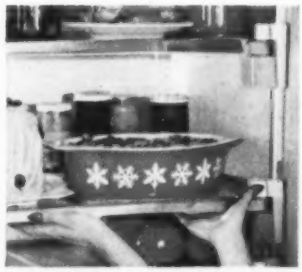
Why not try G-E Swing-Out Shelves yourself and see how really convenient they are.

You'll find them in the new Straight-Line General Electric Refrigerator-Freezers at your General Electric dealer's.

Household Refrigerator Department, General Electric Company, Appliance Park, Louisville 1, Kentucky.

Progress Is Our Most Important Product

GENERAL ELECTRIC



Adjustable—up or down! Press button, slide shelf up or down. You can arrange loading so that bottles, for example, are on bottom shelf where you can reach them easily.

Shelves are so sturdy! Can easily hold this shelf-load of bottles. They're tested to support over 150 pounds—more than you'll ever need to put on a shelf.

Fits flush into corner with no wasted space at sides for door clearance. No coils on back . . . and no dirt-collecting waste space. Front lines up evenly with cabinets.

Shortcake

Continued from page 124

For Big Biscuit Style: Spread the dough in greased 8x1½-inch round pan, slightly building up dough around edges. Bake in very hot oven (450°) 15 to 18 minutes or till golden brown. Remove from pan to cooling rack; cool about 3 minutes. With serrated knife, split in 2 layers, lifting top off carefully. Spread bottom layer with butter. Spoon strawberries and whipped cream between layers and over top. Cut in 6 wedges and serve warm.

Individual Shortcakes: Turn the dough out on floured surface; knead gently ½ minute. Pat or roll dough to ½ inch. Cut 6 biscuits with a floured 2½-inch round or fluted cutter. Bake on an ungreased baking sheet in a very hot oven (450°) about 10 minutes. Split the shortcakes; butter bottom layers. Fill and top with strawberries and whipped cream. Serve warm.

Plain Strawberry Shortcake

"Plain" describes the shortcake part—it's not so rich, more like a true biscuit. Preferred by many—

2 cups sifted enriched flour
1 tablespoon sugar
3 teaspoons baking powder
½ teaspoon salt
⅓ cup shortening
1 beaten egg
⅔ cup milk

• • •

Soft butter or margarine
3 to 4 cups sugared sliced strawberries
1 cup heavy cream, whipped

Sift together dry ingredients; cut in shortening till mixture is like coarse crumbs. Combine egg and milk; add all at once to dry ingredients, stirring only to moisten.

For Big Biscuit Style: Spread the dough in greased 8x1½-inch round pan, slightly building up dough around edges. Bake in very hot oven (450°) 18 to 20 minutes or till golden brown. Remove from pan to cooling rack; cool about 3 minutes. With serrated knife, split in 2 layers, lifting top off carefully. Spread bottom layer with butter. Spoon strawberries and whipped cream between layers and over top. Cut in 6 wedges and serve warm.

Individual Shortcakes: Turn the dough out on floured surface; knead gently for ½ minute. Pat or roll dough to ½ inch. Cut 6 biscuits with floured 2½-inch round or fluted cutter. Bake on ungreased baking sheet in a very hot oven (450°) about 10 minutes. Split the shortcakes; butter bottom layers. Fill and top with strawberries and the whipped cream. Serve warm. **Tasting-Test Kitchen note:** Cut Top-hat Shortcakes with doughnut cutter or use 2½-inch round or fluted biscuit cutter and stamp out holes with a tiny cutter.

Strawberry shortcake for the rare days of June—lemon and lime desserts for July's hot weather. Don't miss our next issue with its cool-off treats.

in the **BLACK HILLS** of South Dakota

This is the Shrine of Democracy—America's mightiest memorial. Come to the land of Mount Rushmore, see the inspiring Passion Play, explore a six million acre mountain wonderland. Choice lodges, resorts, motels, camp sites meet every budget need for family-fun.

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SOUTH DAKOTA DEPT. OF HIGHWAYS
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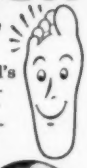
Gladdens Your Feet!

Fast Relief From Sore, Hot, Tired, Perspiring Feet



Wonder-working Dr. Scholl's Foot Powder does all this—and more. Eases new or tight shoes... lessens excessive perspiration... helps eliminate foot odor, prevent Athlete's Foot. 15¢, 40¢ and 75¢. Try it!

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Do your false teeth annoy and embarrass by slipping, dropping or wobbling when you eat, laugh or talk? Just sprinkle a little FASTEETH on your plates. This **alkaline** (non-acid) powder holds false teeth more firmly and more comfortably. No gummy, gooey, pasty taste or feeling. Does not sour. Checks "plate odor" (denture breath). Get FASTEETH today, at drug counters everywhere.

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JOHN RITZENTHALER,
73 Franklin St., N.Y. 13

RITZ Since 1892

Outdoor cookery

Continued from page 115

drizzle with icing mixture. Eat at once!

**To bake refrigerated rolls on grill,* fold 1 yard heavy-duty aluminum foil in half; grease top. Arrange rolls near one end of foil; fold other end over and pinch edges together—allow about ½ inch in package, above rolls, for rising. Place about 8 inches above coals and bake 7 minutes or so—peek now and then to see if bottoms of rolls are brown. Invert package and bake about 7 minutes longer.

Grill-baked Pudding Cake

Let dessert bake on covered grill while you eat dinner—

Prepare 1 package pudding-cake mix (chocolate, lemon, or orange flavor) according to package directions, but using an ungreased 8x1½-inch round foilware pan. Place on grill top over a "four-Mississippi" fire (see "Tip Sheet," page 56) and lower hood to make oven. Bake about 25 to 30 minutes or till done. Spoon out servings while warm, turning each pudding-side up. Extra luscious topped with scoop of vanilla ice cream. **Tasting-Test Kitchen note:** Wait till you are ready to bake before preparing mix.

We keep you cool in July with a "cook book" of chilly salads, meat and cheese platters, sandwiches, and ice-cold desserts.

QUICK way to measure space

When you go to look at a vacant house, take along a newspaper. It's a handy aid for measuring the space your furniture is going to occupy.

Opened out, a newspaper is about 30x24 inches. Placed lengthwise against the wall, it approximates space an average lounge chair will take. Folded, it represents a side chair. Three open sheets placed side by side show space needed for a sofa.

Take along a list of your furniture; then lay papers on the floor and you'll be able to see how things will fit.

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New or old—expensive or not—any carpet will look brighter, feel better and wear longer with a B.F.Goodrich carpet cushion. And it's all so simple—no hair, no dirt, no moths. But see for yourself, fill in the coupon below for generous sample and name of nearest dealer.

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The B.F.Goodrich Company
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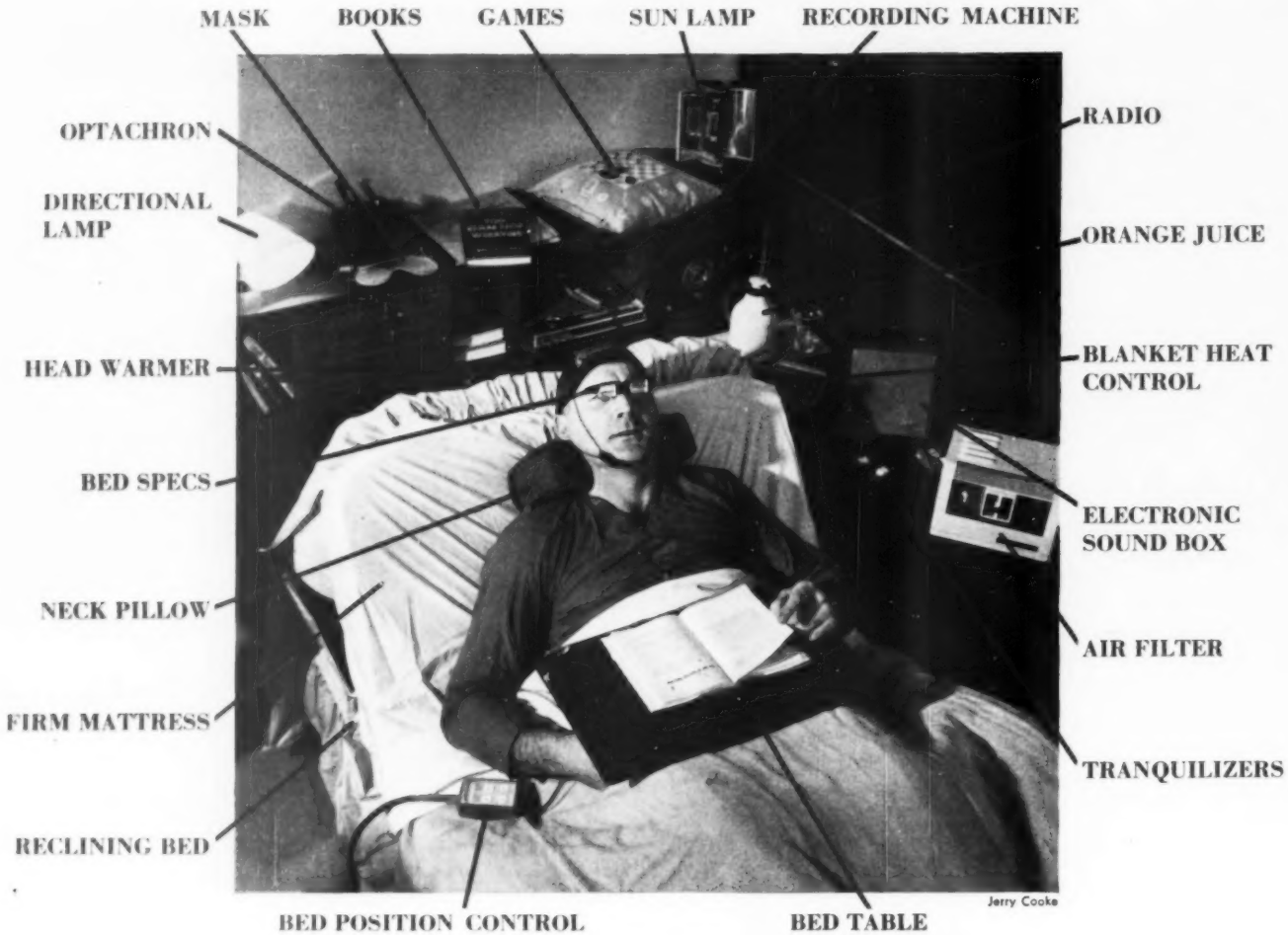

Jerry Cooke

How to sleep when you think you can't

The best sleeping pill available is your own attitude toward sleep. There are devices—some humorous, all helpful—that may be just what you think you need. But doctors say: It's usually all in your mind.

By Richard Carter

What this country needs is a good night's sleep. Surveys show that at least half the population is troubled by insomnia. Some suffer only occasionally, but others toss and turn and fret every night and worry about it every day. They don't fall asleep quickly enough, or they don't stay asleep long enough, or they awaken in the dead of night and are unable to find their way back to oblivion until a few minutes before the confounded alarm rings.

Sooner or later, the typical sufferer is so frazzled by this nightly skirmish with his nerves that he resorts to chemical warfare: he swallows a sleeping pill. The drug overpowers him. It seizes control of his nervous system and propels him into a coma. The next day he feels as if someone had hit him on the head with a baseball bat.

And it's true that doctors usually prescribe drugs only in small quantities and only as a last resort. Yet more sleeping pills are consumed in the United States than in any other country on earth. In 1959 we'll spend more than a quarter-billion dollars on barbiturates and similar sleep inducers. Millions of tablets and capsules will be taken by men and women who could probably get along handsomely without them except that they're afraid to try or don't know how to begin.

Among other strange phenomena surrounding sleeplessness is the word "insomnia," a faintly glamorous term that apparently sounds expensive and important enough to justify the pill habit. Actually, individual pill-takers usually don't have insomnia at all. They're merely all mixed up. Fortunately, their tossing and turning can often be solved without resorting to pills. Doctors agree that the first step to this end is when the sufferer acquires some genuine understanding of his sleeplessness. Here, then, are the main medical truths:

1. True insomnia—a real inability to sleep— [*Turn to page 142*

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It's Cape Cod!

Begins on page 58

Stoney Brook Mill near Brewster, one of the first gristmills in America, still grinds corn in the ancient manner. Artists are everywhere and everyone is an artist on the Cape, where scenes like this, almost too perfect to be true, are everyday sights.

Mid-Cape Highway veers like a vein, 66 miles down the length of the flexed arm of the Cape. There are outlets in all directions to beaches and villages along 586 miles of coast line.

You first meet this little hook of land (20 miles at its widest and about ½ mile at its narrowest) just before crossing Cape Cod Canal from State Highway 3 at Sagamore or six miles south at Bourne. Unless you have a destination—Provincetown, for example—there's no good Yankee reason, be it thrift or convenience, for not settling anywhere you choose.

Distances are easy on the Cape. You can scout and select the area you most enjoy, then concentrate on it, or even pack up and find quarters there. There's such a variety of interests and activities, your first trip should be exploratory. Any Cape Codder will tell you you'll be back.

The legend, of course, is that any Cape Codder—the solid, year-round resident—is die-hard hostile to strangers from the mainland. But if a resident occasionally seems eccentric, that's part of the scenery. He's likely a "professional native"—from Chicago. He's the one who will group your party with "the summer people," and probably the first of several to tell you that the only tourists they don't like are the kind who come with a five-dollar bill and a clean shirt, and never change either one.

July 4 to Labor Day is "in season" on the Cape, but it's a mistake to limit your thinking to just two months. In many ways, you'll find the Cape in its best mood in the off-season—June and September especially. It's the thrift season for one thing. But if prices are down, crowds are down even more. On the south shore (Nantucket Sound), bathing is good into September and fishing's never better than in June. Because of the Cape's peculiar geography, its oceanic climate blesses it with cooler summers and warmer winters than most of New England. More and more facilities are staying open into the Indian summer season, most residents' favorite time of the year.

There are 306 miles of beaches on the Cape, and they may be the most beautiful beaches in the world. Ask any native, at least, and he'll tell you they are.

In any case, my choice would be Ballston and Long Nook beaches near Truro—and with that, I've committed a breach of sorts. A charming, long-time resident of Truro's art colony urged me to keep my mouth shut about Truro.

"If there were six people on the beach here, I used to think it was crowded," she said.

Truro has refused to become anything like the carnival midway of Provincetown's main street. In fact, you will miss Truro altogether if you don't side-road off Route 6 to explore the pastoral hills and valleys of Truro and nearby Wellfleet, once a famous whaling town. Slipped in and among this unspoiled activity are the homes, the Truro Town Hall, the Hill of Churches, the old Congregational Meeting House, and old Snow Cemetery. Stones here and at South Truro Cemetery testify to the longevity of Cape Cod residents. Cape Codders, you know, *do* live longer than most of us—and certainly better. Cape Cod isn't a place, someone said, it's a state of mind.

Cape Cod Light (or Highland Light) is in North Truro. Here, from a 150-foot cliff, you have a staggering view out to sea. Old

Stone Tower, like that of a castle, is visible a mile to the south of the light. It's an easy climb down to the pure sand, ocean-side beach.

But on any side of the Cape, you will find the beaches fetching, and no one but a native should really be allowed to pick one over the other. The beaches on the ocean are a sand-bottom stretch from Chatham to Provincetown. Ocean-side beaches, however, are somewhat cooler, even through summer months, than beaches like Craigville on Nantucket Sound and Sandy Neck on Cape Cod Bay.

Skaket Beach at Orleans is a flat-bottom beach where children can wade out a mile, inspecting, as they will, all the wondrous things that meet you from the sea. The water's warm, and swimming, when the tide's in, is a baptism of pleasure.

At Nauset Beach on the ocean side, lifeguard Anthony Austin, an actor who knows how to spend his summers, said more bass were caught there, fishing from the beach to the open ocean, than at any other part of the Cape. And a 50-pounder is no accident!

Beach buggies here will take you out for long excursions—28 miles on the sand dunes from Orleans to Chatham. Many buggie-addicts have their own vehicles, some with complete living facilities and canopied porches. To drive the dunes, oversize tires are dropped to 7 or 8 pounds of air depending on their load. Families park out on the dunes in a private world, where nothing is heard over the whisper of water as clear as clean air.

At Ballston Beach, I talked to an elderly pensioner who had gone Cape Cod with the flourish of a Provincetown artist. He shaped himself a throne of sand, and from his perch, sent a fishing line out to sea with no more exertion than dialing the operator. He got an answer, too—a harmless and quite useless sand shark. And even though he had been catching flounder and striped bass, it really didn't matter much. In the sun and on the sand, who, when he finds a throne, needs a fish?

Fishing is, no doubt, the second biggest industry on Cape Cod. But the tourists will outweigh even the record "hoss mackerel." And at Provincetown, these colorful Cape industries mingle until you can't tell one from another. On the famous town wharf, where the boat from Boston arrives daily, Portuguese fishermen, unloading their day's catch, will remind you of their bold ancestors who came down from the Azores to man the whaling boats and fishing schooners of the last century. White and silver perch are escalated from sea to land transport, destined to be food for foxes and mink. But flounder and haddock, in their shining, wet strength, look proudly more important than fish food for fur, for they are food for the biggest catch of all: the tourist.

In Provincetown, the tourist, not tuna, is king of the sea. You can rent or hire anything from a rowboat to a cabin cruiser for sport or sightseeing. The Cape offers some of the world's best salt-water fishing. Bluefin tuna, Mako shark, swordfish, and other deep-sea prizes are found within sight of shore. You can do your own hook-and-line fishing from small boats for bass, tautog, and bluefish.

If you're in Provincetown in late June, you'll be in time for one of the Cape's most colorful festivals—"The Blessing of the Fleet." This religious ceremony launches the new fishing season. After High Mass, the colorfully garbed fishermen parade through the town to newly painted and decorated boats. The fleet, then, of trawlers, draggers, scallopers, and trap boats, moves in dress parade slowly around the arc of the harbor.

If you're given to curios and bric-a-brac, Provincetown is a happy haven for you, too. Commercial Street, Provincetown's brassy lady, won't let you miss a thing—and some of her wares shouldn't be missed.

The pilgrims first landed in the New World along what is now bustling Commercial Street. (Someone said they took a look and went right on to Plymouth.) The 255-foot Pilgrim Monument marks Provincetown's pride that the pilgrims came there at all. You can climb this granite shaft for a powerful view of the entire Cape End.

Provincetown Beach is one of the best, and so attracts greater numbers, but not in terms of Sunday afternoon at the municipal pool. Race Point, farther up ("up" is "down" on the Cape for a nautical or some-such reason), marks the area that might soon be our 29th National Park. Beach taxis here will take you to Race Point Lighthouse, built in 1816, or south up a magnificent stretch of shifting sand to Highland Light.

Artists and writers are part of the parade in Provincetown, too—making it a sort of salt-water Greenwich Village. You can view the best of their work at the Hawthorne Memorial Gallery and the new Walter Chrysler Museum. Happily, all the artists aren't devoted to putting on canvas what you can put on film perfectly well yourself. The styles are broad and every new concept is encouraged. You can, if you like, paint with the tail end of a dry mackerel.

One of the pleasures of Commercial Street, as it is of the entire Cape, is theater. The Provincetown Playhouse is one of the oldest on the Cape and surely the most challenging. An unknown Eugene O'Neill wrote and produced his first plays here, and traditionally the season opens with an O'Neill work. The lobby, on the wharf, reminds you that you're still on the Cape.

[*Turn to page 136*

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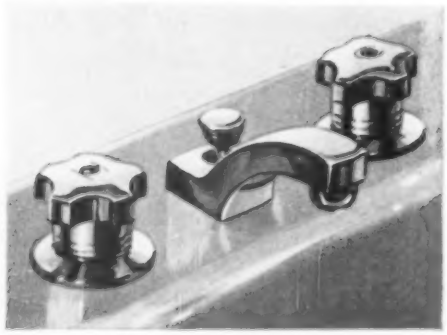

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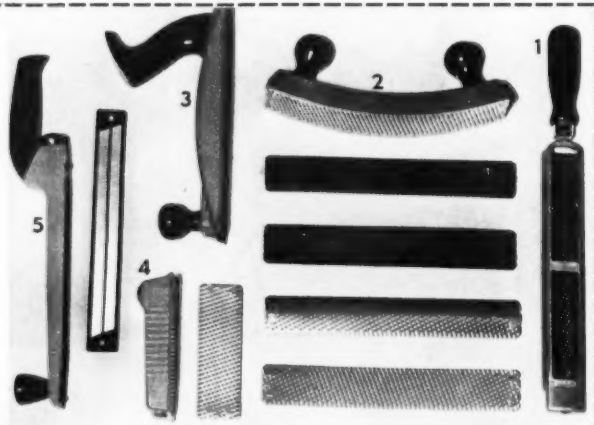
Multibladed forming tools are available in file (1), convex plane (2), and plane (3) shapes. The pocket tool (4) is for one-hand use and for convenient carrying.

Tool on left (5) has handle convertible to plane or file shapes, features a reversible blade and a tungsten-carbide accessory blade.

The silver blades are for hard materials, the black ones are for wood. These tools all cost around $4, new blades are about a dollar each.



Cut along dotted lines

Multibladed tools do a fast, smooth job on wood, won't gouge or splinter—will even plane across grain ends or on plywood edges.

A plane handle works best on flat areas; the file type is better for freehand work.

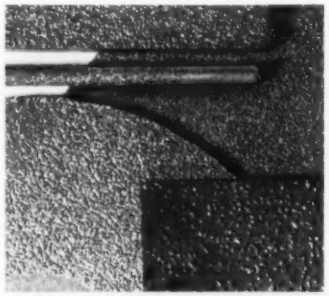
Half-round blade, shown here on file handle, trims and forms concave and compound-curved surfaces. Works well on any curved surface where flat tools won't fit, as on gunstocks—it even works well on lathe work.

Convex planing tool uses the same flat blade, but bends it to plane recessed areas. It's ideal for curved boat ribs or for forming metal fillers in auto body work. It's the only tool that will plane a flat convex curve.

With fine-cut blades, these tools work well on metals up to mild steel. Used as shown, this tool makes fast work of removing the burr on sawed tubing. It works the same way in smoothing solder and other metal jobs.

THREE NEW TYPES of wood forming tools

You'll want to try these new tools for shaping and smoothing wood, plastic, and metal. They'll fill the gap between saws and planes and finishing sandpaper.



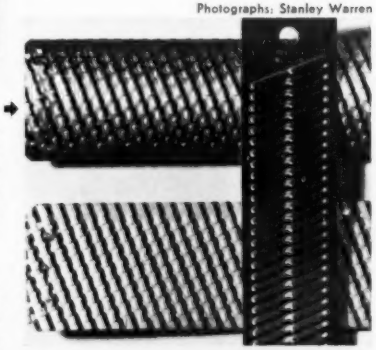
Tungsten-carbide abrasives look and work just like sandpaper, but are made of particles of tungsten-carbide brazed on steel instead of grit on paper.

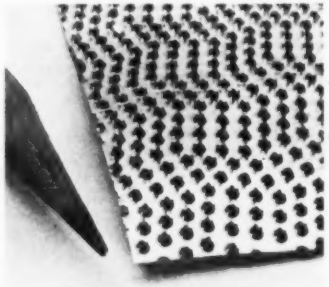
The surface makes a superior sanding, filing, and abrading medium, and its life is about 100 times that of sandpaper—years in home shop use.

Photographs: Stanley Warren

Multiple-bladed forming tools have up to 500 cutting edges on each replaceable blade, each cutting and clearing its own shavings and chips.

Since they remove shavings instead of dust, they cut very fast and leave a planed surface that's easy to finish.





"Steel sandpaper" is made by punching holes in thin (.004 inch) sheet steel, leaving a 5-pointed burr at each hole. That's 750 cutting points with 150 clearing holes per square inch.

It leaves a finish similar to that of medium sandpaper, but the cutting speed is about five times faster.

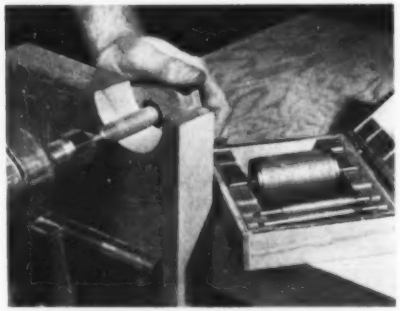
Add these pages to your HANDYMAN'S BOOK
File under Hand Tools

Tungsten-carbide is made in several forms—sheets, wheels, bars for files and planes, and cylinders for use as sanding drums.

The grits available vary from coarse to super-fine; some tools such as files and saw blades have two grits, one on each side of the tool for double duty.

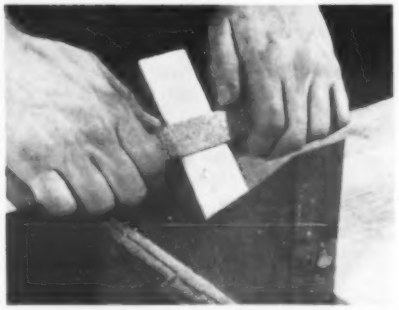
Prices vary from just over a dollar for a hand sander to $10 and up for large saw blades. The hand tools average about $3; sanding disks start around $2.

On sanding blocks or sanders, the sheets are used just like sandpaper, but cut faster and last much longer. If clogged with pitch, glue, or sawdust, they can be cleaned with a liquid cleaner and a wire brush.

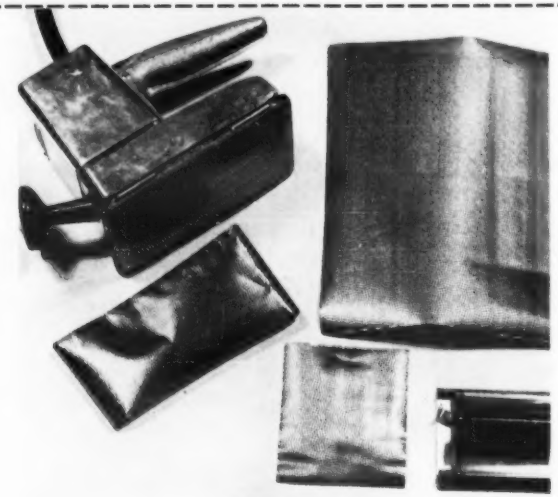


One of the best adaptations of tungsten-carbide to special shapes is the rotary file shown. It can be used on a drill press like a conventional drum sander, or with a hand drill and bearing block for freehand work.

Wheels and saw blades can saw, dado, shape, or sand, since the cutting surface is on both sides as well as on the edge. The blade can't snag, drag, or splinter the wood, or kick back, since it has no teeth as such.



Like sandpaper, the tungsten-carbide surface cuts in all directions. Used with a drawknife stroke as shown, the files and planes will work sideways into angle cuts, around curves, and right up into corner saw cuts.



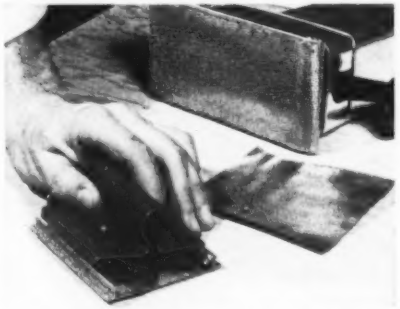
"Steel sandpaper" is more flexible and less expensive than other metal abrasives, but comes in only one grade.

Almost as flexible as sandpaper, it's made in sheets as well as pre-cut sizes for sanders or sanding blocks.

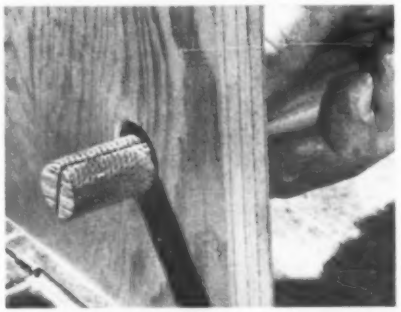
The 9x11 sheet costs $1, 4x5-inch squares 25 cents, sander sheets 75 cents.

It's also available in industrial rolls 4¼ or 9 inches wide in almost any length.

Thin sheet steel can be cut to any size or shape with shop scissors or metal shears. Contact adhesive made for tungsten-carbide disks will stick it to backing on disk sanders or sanding blocks, since the back is smooth.



Used on blocks or sanders, steel sandpaper works like any medium-coarse abrasive, but won't clog. It cuts very fast—be careful till you learn to control it. The special 4x5 holder shown costs about 75 cents.



Sheet steel can be fitted to scrap wood to make all kinds of specialty tools for jobs where regular tools won't fit.

The round file shown was made from a notched dowel scrap and a 2x2-inch piece.

Flexibility also makes the sheet steel a good freehand tool, as in this "shoe shine" method for shaping curved surfaces.

Note how sanding dust works out through the holes to eliminate clogging.

Room design by Paul László

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It's Cape Cod!

Continued from page 131

The Cape Playhouse at Dennis, in its 33rd season, and the Falmouth Playhouse, near the southwest tip of the Cape, import top Broadway, Hollywood, and TV stars for their summer runs. Shirley Booth, like other stars, times business with pleasure, having a home on the Cape. At Orleans, the Arena Theatre produces eight plays each summer, performed on a center stage with the audience surrounding the actors. The Melody Tent in Hyannis offers Broadway musicals, again on a center stage under a big-top circus tent.

Whatever your pleasure, the Cape will have it—or find out why. You may even do exactly what you do at home—golf on one of 16 courses on the Cape. Hardier folks, like 72-year-old Dr. Paul Dudley White, tour the Cape on bicycle.

But how, any red-blooded bluefish might ask, did you get this far without talking about food? Cape Codders make exquisite use of their native product, even to narrowing it down to the waters off one village—like Barnstable mackerel, fished from the town's back yard. For your first dinner, at least, you've got to go along with the Cape and try a menu I could tolerate three times a day: clam chowder, boiled lobster with drawn butter, and home-grown-blueberry pie.

These are the times that try men's stomachs: Boned bluefish at Hennessy's Steak House in Dennis Port, clam chowder at Lathams in Brewster, Lobster coquille at the Dome Restaurant in Woods Hole, where you eat under a transparent ceiling of green and orange panels of glass. Don't leave without something charcoal broiled at The Flagship in Provincetown. If you feel you're growing a fin, there's smorgasboard at the Finnish Fare at Sagamore Bridge; corned beef at Dinty Moore's in Hyannis; French food at "Chillingsworth" in East Brewster; Colonial American food at Capt. William's House in Dennis Port and the Christopher Ryder House at Chatham Port and the Queen Anne Inn at Chatham and Cap'n Linnell House at Orleans. And if you think a cranberry is a cranberry, Robert Collins at The Blacksmith Shop in South Yarmouth will feed you cranberries for two weeks without giving you the same thing twice.

Of course, the Cape practically invented cranberries. Not long after the natives stopped selling salt from the sea water, they began mining these red nuggets that thrive in the great moist marshes of the peninsula. By the mid-Nineteenth Century, cranberry growing was an established industry.

Most of the old industries, like whaling, have passed on, but Sandwich glass is still part of the Cape's antique treasure. It's no surprise that the town of Sandwich has the museum where the products of its glass works were produced a century ago.

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BORDEN'S PRODUCTS FOR THE HOME HANDYMAN

Surely, dedicated antique collectors, when they die, go to Cape Cod, for this is old lavabo and coffee-grinder heaven. Highway 28 is a restless line-up of early Americana. Provincetown shops offer mementos of the sea, from whaling nets to peg legs.

The most joyous antiques of all are ones you can't buy in a shop—the great Cape Cod and Georgian houses that wear a century of sea-spray in weathered ocean gray. The Cape's sea captains were real, and if they left a legend of whaling men, they were just as generous in leaving magnificent old houses where you almost expect to see the captain's sorrowing lady looking out to sea from the widow's walk with arm raised in tearful torment as she curses that "ol' davil sea."

Brewster's a center for many of these fine old houses. "Some of the best examples of Georgian architecture in America," according to *Better Homes & Gardens* Building Editor, John Normile.

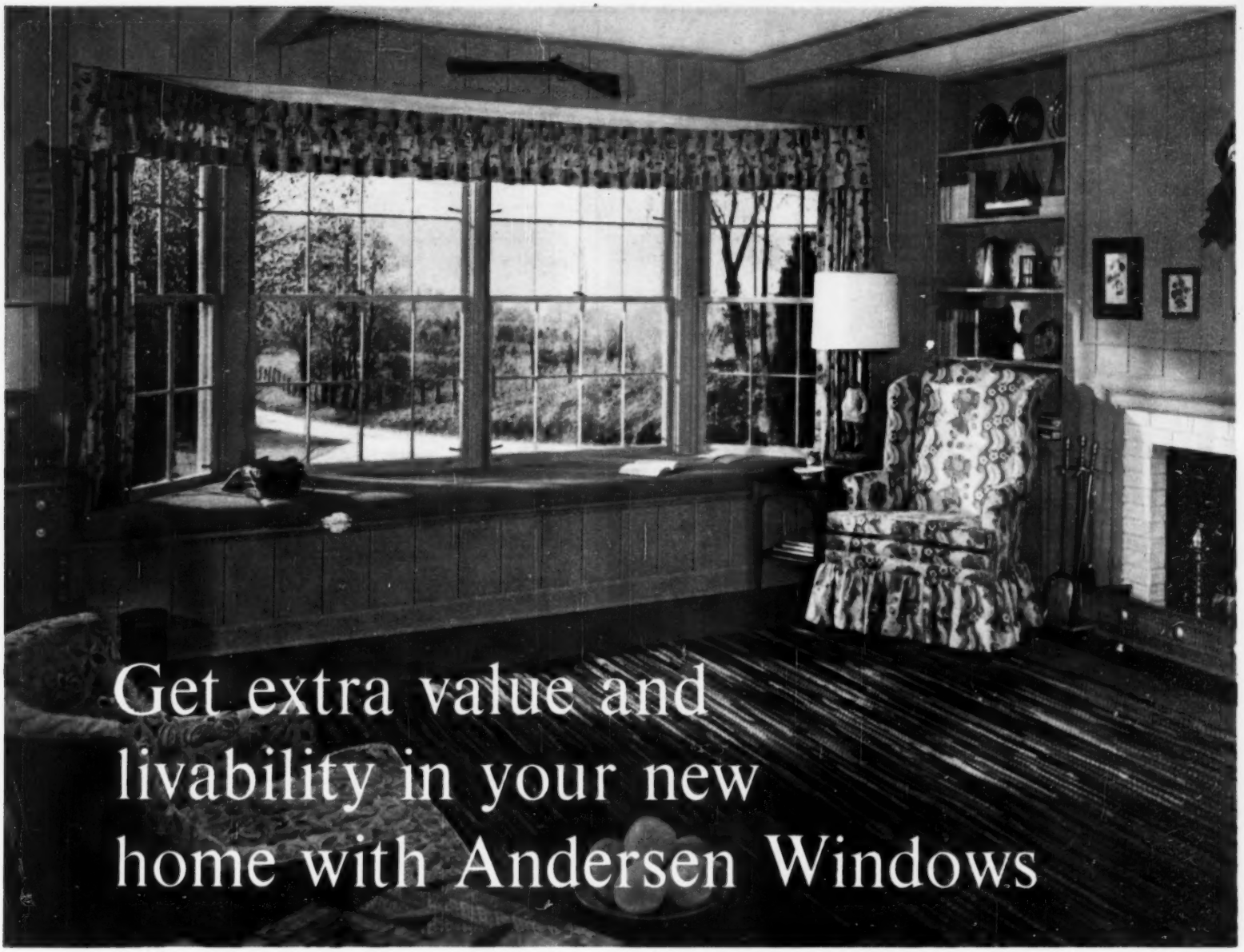
Brewster on old Route 6 is within speaking distance of one of the Cape's most attractive picnic and camping grounds, Nickerson State Park (and don't by-pass Shawme State Forest in Sandwich). Facilities at Nickerson, including even a grocery store within the park, are so complete that families find it hard to leave this enchanting forest of pines and wild life to continue their planned tour of the Cape. One of the best of many surprising fresh-water lakes and ponds is in the park—Cliff Lake. The beach here rivals the ocean, and the fishing's good for trout, perch, pickerel, salmon, and bass.

Do you know of lake country anywhere where the conservationists complain that there are too many fish and not enough fishermen? The 365 lakes and ponds on the Cape, formed by glaciers thousands of years ago, are almost unknown to tourists. Gull Pond near Wellfleet is exquisite in its natural perfection, almost a circle in shape, and is said to offer your limit every time in bass and trout. Most of the lakes, like Ryders off Pamet Road near Truro, are in beautifully simple, wooded settings, much like Northern Minnesota. Scargo Pond near Dennis and Wequaquet Lake near Hyannis are on high ground giving you a towering view of the Cape.

These fresh-water areas attract ducks, geese, pheasant, quail, and other migratory birds who dive for fish in the crystalline water. The Cape has established itself as fine hunting grounds for a great variety of wild game, including deer and rabbits.

Chatham, at the elbow of the Cape, and neighboring Harwich Port are convenient to either end of the peninsula. Both are leading fishing ports. At Stage Harbor in Chatham, it's a strangely foreign view to watch the unloading of butterfish and squid taken that day from the sea and that day to the market. Monomoy Island, in front of you, is a sand strip where residents often picnic. And near-by

[*Turn to page 149*



See how wood sash and frames of Andersen Windows can be painted to add color and beauty to any room. Shown: Andersen Pressure Seals.

Their beauty and weathertightness can be as important to you as a sound plan or modern kitchen!

Gone are the days when windows were mere holes in the wall. Today, they make up big wall areas that greatly determine the appearance, value and comfort of your home. That's why you need the finest—Andersen Windows. Their exclusive design and precision manufacture assure lifetime, trouble-free operation. Their handsome wood sash and frames add natural warmth and beauty no other window material can match. And a wood window is a natural insulator—21.5% more effective than aluminum. In fuel savings alone, Andersen Windows will pay for themselves over the years. For free ideas, mail coupon below.

Andersen Windowalls

Once you've lived with them, you'll never live without them.

SASH LIFT OUT FOR CLEANING! Depress thumb levers and sash of Pressure Seal Windows float freely in runs. You raise or lower effortlessly . . . or lift right out for safe, easy cleaning from inside your home.

NO TERMITES, NO PITTING! Penta-treating below protects wood sash and frames of Andersen Windows permanently against rot, termites, decay. And wood can't rust, pit or corrode. Its beauty lasts for life.

MAIL FOR FREE WINDOW IDEAS BHG-69

Andersen Corporation, Bayport, Minnesota

Get 36-page booklet of window beauty photos and ideas . . . 20-page booklet of window facts and information. There's no obligation, of course.

Please check: I plan ( ) to build ( ) to remodel

Name_____

Address_____

City, Zone, State_____

NEW Pard

the dog food that's

Lickin'-Good

Now there's a new Pard—Pard with Beef Gravy. And if you like to see your dog enjoy his meals, you'll get a real kick out of feeding him new Pard or regular Pard.

All the meat is *beef* in Pard—fresh, lean beef fortified with all the other ingredients a dog needs to stay in tip-top condition.

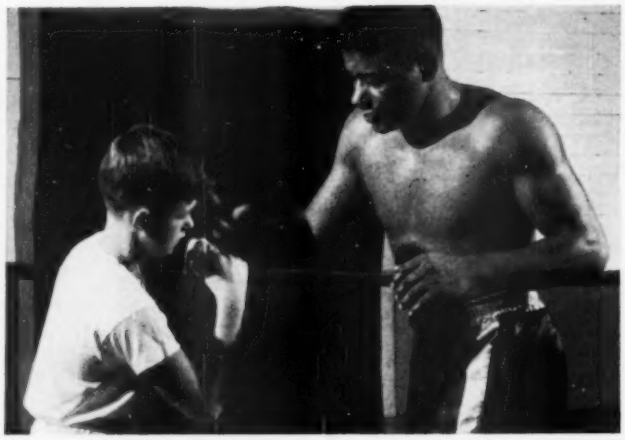
Lickin'-good—that's what Pard and the new Pard with Beef Gravy are. Feed them both to give your dog variety with no change in nutrition.

Swift
104TH YEAR
To Serve Your Family Better

all the meat is beef

How to teach your boy to box

Begins on page 60



Bob and weave. "Always be a moving target. Shift your feet, go in and out, move sideways. Move your upper body, too—your head and shoulders. It's your best defense when your opponent gets through your guard. You won't have time to step out of the way, so you'll have to duck.

"Go into a deeper crouch and move all over the place. Practice moving your head and shoulders without moving the rest of your body. Just don't get hit where it hurts.

"Careful—you're letting me through. Don't hold your head still like that, or you'll walk right into a stiff punch.

"Move around gently—calmly. Don't jerk or jump. Bend your knees a little and rock on your toes."

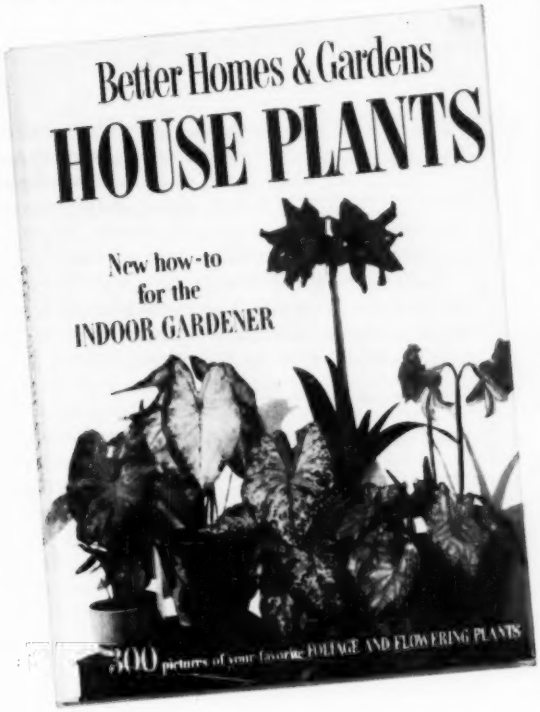
Slipping a punch. "Ah—that's better. See, I came in with my right and you moved your head to the right, so my punch went by you. That's called 'slipping a punch.' A good boxer will slip dozens of them in every round, both by moving his head out of the way and by bobbing and weaving.

"Now, see the position you're in when you've slipped a punch? You're all set to throw a counter punch. You're inside my right, so you can jab me in the chest with your left, and maybe even counter with your right before I can get back to my defensive position. You're in a good spot to do some real damage, and you still have time to get out of the way before I can recover.

"If you duck a punch just any old way, you'll find yourself off balance, but if you bob and weave, you're still on your feet properly and in good position."

More on page 150

Two NEW IDEA Books!



One for success with House Plants!

Put plants in your house and put new beauty in your life! And the way to keep that beauty and have great success with beautiful plants is to start with a copy of the newest idea book from the editors of *Better Homes & Gardens*. 160 helpful pages! Over 300 illustrations *(many in thrilling color)*.

Whether you have a simple dish garden, a few plants or a home greenhouse, this book is for you! Its step-by-step photographs, its ideas, its helpful tips dispel the myths and mysteries of house plants. What a grand idea for a gift, too! $2.95 wherever books are sold.

ON SALE NOW!

LOOK AT THIS HELPFUL INFORMATION PACKED IN ONE BIG HANDSOME BOOK:

THE DECORATIVE USE OF PLANTS – *How to group plants. How to accent rooms with foliage plants. How to decorate a table using plants.*

FAVORITE FOLIAGE PLANTS – *How to select the right foliage plant to suit every room.*

FAVORITE FLOWERING PLANTS – *Growing tips on geraniums, begonias, African-violets. How to get bulbs to bloom indoors.*

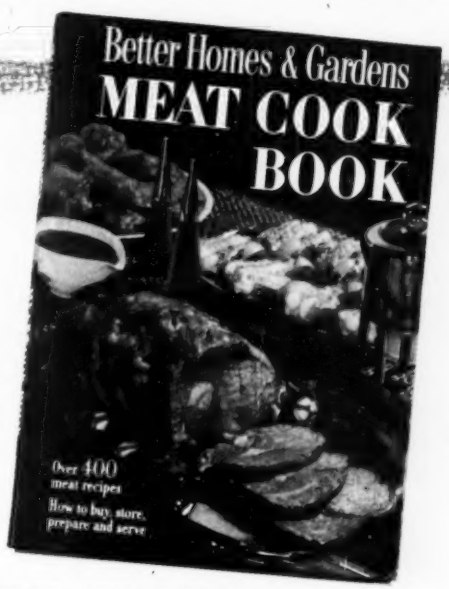
POTTED PLANTS THAT MOVE OUTDOORS – *How to transfer house plants to porch, patio or garden for the summer.*

HOW TO GROW HEALTHY PLANTS – *Watering, feeding, potting, pest control.*

HOW TO MULTIPLY YOUR PLANTS – *Concise information on the methods of plant propogation.*

...and one that shows how to buy and prepare meat!

Meat is the single biggest item on your grocery bill – yet many housewives admit they know all too little about this important part of our everyday diet. So, instead of having "the same old thing" all the time, get a copy of the new MEAT COOK BOOK by the editors of *Better Homes & Gardens* and learn how to buy meat wisely, store it correctly, prepare it easily and serve it attractively! Not just another cook book – but a *special* book all about meat! Meals will perk up quickly . . . and it will cost you only $2.95 wherever books are sold!



COMING: June 15th!

HERE ARE JUST SOME OF THE VALUABLE TIPS IN THIS NEW BOOK:

Smart meat buys often overlooked!

How to get the best flavor when you cook beef, pork, lamb, veal.

What you should do about buying and preparing fish and seafood!

Quick, easy, tastier meals with franks and sausage!

Snappy sauces, freezer foods, sandwiches, casseroles, appetizers, meat salads, and barbecues – learn about 'em all in this helpful new book!

Available wherever books are sold. To order postpaid, send check or money order to *Better Homes & Gardens*, 8106 Meredith Building, Des Moines 3, Iowa.

IDEA BOOKS by the Editors of Better Homes & Gardens

END TIRESOME HAND TRIMMING WITH...

Swan GRASS STOP!

- EASY TO INSTALL!
- All plastic—won't rust, lasts indefinitely!
- No sharp edges to cut hands or feet!
- Blends with grass—assures beautiful, formal flower beds, walks, patios, gardens!

Available in 4, 6, and 8-inch widths in 24 and 40-foot coils. Also available in 100-foot lengths.

NEED GARDEN HOSE? we suggest:

NEW SWANSEAL SUPREME
...thicker walls, greater strength.

Swanseal SUPREME

- AMERICA'S FINEST PLASTIC HOSE!
- Remains soft, flexible in chilly weather.
- So light a child handles it with ease.
- Easy to clean and keep clean.
- Can be left out doors all year!
- Choice of beautiful green or red with mirror-smooth finish.

Available in 1/2, 5/8, and 3/4-inch inside diameters — 25, 50, and 75-foot lengths.

LOOK FOR THIS SWAN DISPLAY...
Your local hardware merchant, department store, lumber yard, or garden supply dealer has a complete line of Swan plastic and rubber garden hose, SPRINKLE-SOAKERS, and Swan Grass Stop. See them today!

SWAN RUBBER COMPANY • BUCYRUS, OHIO
First with the finest in garden hose

JUNE GARDEN

In all areas

Feed: Young plants, both flowers and vegetables, now need quickly available plant food to develop foliage. Use any standard garden fertilizer and follow directions on the container. Water after feeding and keep plants watered for best growth.

Varieties: Visit public gardens and flower shows where many of the finest new flowers are brought together for testing and display. Record now the varieties you want for your garden. Order later for fall or early spring planting.

South and Southeast

Lawns: Feed old and new lawns to thicken grass before the hot weather sets in. . . . Now is a good time to plant Bermuda grass lawn.

Shrubs, trees: Feed roses, azaleas, and camellias. Protect newly planted boxwood from bright sun the first year.

Flowers: Sow zinnias, marigolds, and other annuals in all areas of the South. Finish setting out bedding plants in Middle and Upper South. Plant waterlilies in garden pools.

Fruits, vegetables: Mulch between rows of vegetables with peanut hulls, pine-straw, or other available material to hold moisture in soil. . . . Start new plants of boysenberry and other bramble fruits by pegging down cane tips to root.

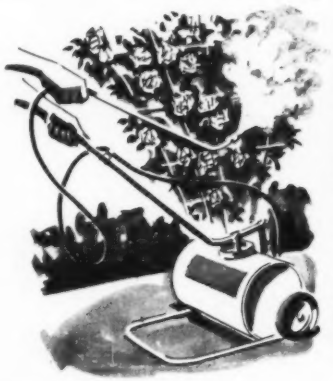
Central and East

Lawns: Spread 2,4-D weed killer just after you mow the lawn. Cut and bruised weeds take the chemical in faster, and killing action is under way quickly.

Shrubs, trees: Grow floribunda roses in tubs or large pots for terrace decoration. Use a soil mixture of half wet peat and half soil. Be sure not to neglect watering. . . . Spray limbs and trunks of shrubs and trees with malathion to destroy young oyster-shell scale recently hatched out.

Flowers: Leave tulip bulbs in the ground, if possible. If you must dig them, store in a cool, damp place until fall. . . . Place your order for Madonna lily bulbs, Oriental poppies, and bearded iris.

Fruits, vegetables: Stop using poisonous pesticides on strawberries at least two weeks before they start to ripen.



Spray or dust rose plants once each week with a rose pesticide to keep them healthy. Be sure to coat the under side of the leaves, too.

Spread a 2-inch mulch around all shrubs, including roses. Use dried grass clippings, ground corncobs, or other readily available mulch.

REMINDERS

Then use safer pyrethrum-rotenone if insects are still present. Stop using even that at least two days before picking berries. . . . Keep on planting beans, sweet corn, including a late sowing of carrots. Tomato plants can still be set out.

California

Lawns: Spread dieldrin, chlordane, or lindane on lawn to control lawn-moth and other turf insects. . . . Use the new broad spectrum fungicide to control diseases in the lawn. Apply with a spreader for uniformity.

Shrubs, trees: Soak shrubs and young trees for an hour once a week. Increase the time for heavy soils. . . . In San Joaquin and Sacramento Valleys, where yellowish foliage is a problem, feed with iron chelate to turn leaves green.

Fruits, vegetables: Hurry to set out new avocado and dwarf citrus trees. Meyer or Eureka varieties will give some fruit when used as a hedge and sheared each year. Citrus is limited to the warm sections of the state.

Pacific Northwest

Lawns: Use a grass catcher or rake up clippings during periods of rapid growth. This will cut down on thatch, help keep lawn healthier. . . . Aerate and feed mossy areas.

Flowers: Sow seed of quick-growing annuals soon to have color fill-in where needed. . . . Pinch back hardy asters and similar late-flowering perennials to cause strong branching. . . . Divide primroses and replant in part shade.

Fruits, vegetables: Prune espaliered fruit trees again to keep them within bounds. . . . Spread metaldehyde bait around vegetable plants to control sowbugs and snails.

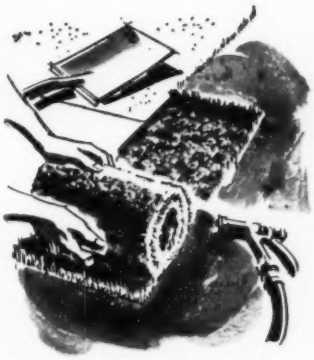
Texas-Southwest

Lawns: Sharpen mower blades if tips of lawn grass are discolored or shredded. . . . In the Phoenix area, dichondra seed may be sown now. Use one pound to 2,000 square feet.

Shrubs, trees: In the Albuquerque area, use cottonseed hulls for mulching roses. . . . Keep dusting or spraying roses weekly with a multipurpose pesticide to keep foliage clean.

Flowers: Set out started tuberous begonias in shaded spots. Let points of leaves face front so blooms will face forward.

Pinch tips from all shoots on hardy asters, chrysanthemums, and similar late-flowering plants. They will be bushier, give more flowers.



Patch dead spots around the lawn. Sod for repairs can be gained by widening the flower border. Set sod in place; tamp, and water.

KILLS EVERY INSECT THAT ATTACKS ROSES

Stop blackspot and mildew, too

There's no easier way to stop rose troubles than with End-o-Pest Rose Dust. It's the most effective formula ever developed. Kills every insect . . . stops every fungus disease.

No mixing. No guesswork.

End-o-Pest Rose Dust is always ready to use in the famous, easy-working dust gun applicator package. Refills in seconds with throwaway cartridges. For spray applications, use the handy Rose & Garden Aerosol Spray "Bomb". Just pfsst! That's it!

Safe for plants, pets, people

End-o-Pest is safe to use as often as needed. Won't burn leaves or flowers. Exclusive formula mixed just right for roses.

Available now at supermarkets and variety stores, too.

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ROSE DUST OR SPRAY

Sunbeam Rain King

The sprinklers you see on beautiful lawns everywhere

Provides maximum water for area set—500 gals. an hour on 30 lbs. pressure. *Correct* amount, *proper* spray, *desired* area with one setting. IT'S AUTOMATIC. Famous SUNBEAM long-lasting quality. Only $9.95*. Other Sunbeam Sprinklers from $4.95* to $39.95*

Famous Sunbeam Electric HEDGE TRIMMER

Built and powered to last. Ends arm-aching drudgery—gives professional results. Sturdy lightweight construction $49.95*

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Chamois-soft and cozy yet amazingly long wearing. Vinyl-treated fabric keeps out all dirt, lets air in. Washable, too. Wear to garden, paint, clean. Men's, women's styles. 98c.

GIRL FRIDAY is the only plastic glove that keeps lovely hands cool in hot water. $1.49.

Edmont

Edmont Mfg. Co., Coshocton, Ohio

KILL DANDELIONS

Plantain, Wild Onions and over 100 other lawn weeds

End-o-Weed kills the whole weed—roots and all

Never dig another broadleaf weed. Let End-o-Weed do the job for you. It takes the work out of weeding . . . kills the whole weed right down to the tips of the roots. Harmless to grasses.

No Mess—No Guesswork

Just spray End-o-Weed on the leaves and the job's done. No guesswork. If it's any one of the many broadleaf weeds, End-o-Weed will kill it. No mess—mixes readily.

EASY TO USE

Use the new End-o-Weed Hose Sprayer for no-mixing, no-measuring convenience. The weed killer is packed in its own spray unit jar. Just hook it to the hose and the unit automatically meters the right amount for a quick kill. Refills economically from the pint or quart of End-o-Weed.

Available at supermarkets and variety stores, too

End-o-Weed

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How to sleep

Begins on page 128

is so rare that doctors seldom encounter a case.

2. Most sleep problems occur among men and women who are perfectly capable of normal slumber but have developed unfortunate attitudes which keep them wretchedly awake. Psychiatrists claim that some cases originate in early childhood, when refusal to sleep is a potent means of attracting parental attention. According to this view, certain sleepless adults wish (without realizing it) that they were infants again and that Momma would come running with the solution to all problems. Be that as it may, most chronic sleeplessness seems to begin when the adult is undergoing severe anxiety about money, love, health, his job, or other matters of deep, legitimate concern.

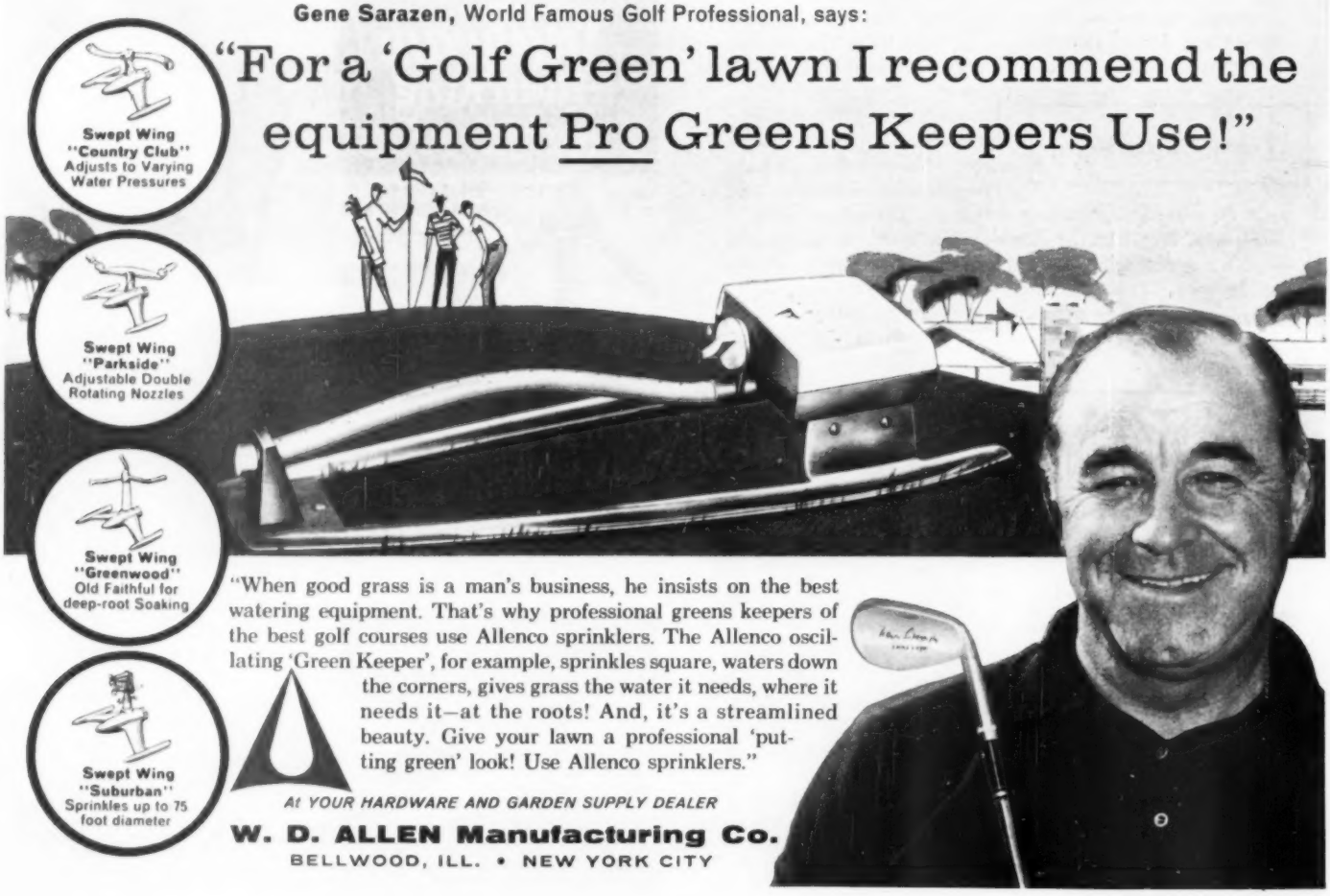
Worries of that sort can keep *anyone* awake, Momma or no Momma. The trouble is that both the sleeplessness and the worry become habitual. The original cause of sleeplessness may have been disposed of weeks, months, or even years ago, but the sufferer continues to lie awake worrying. And what do you suppose he worries about? Doctors say that in thousands of cases he worries about not falling asleep! Thus, worry produces sleeplessness, and sleeplessness, in turn, produces new worries. This vicious circle is one of the oddest of all the twists and turns of human psychology, and one of the most common and most miserable.

3. It's foolish to worry about sleep. This is a key point. Contrary to popular belief, no great harm can result from a sleepless night or two or four. The worst consequence is tiredness, an unimportant condition which the human system can repair the following night, if given half a chance. Although this concept is at odds with all superstitious theories about the urgent importance of deep, lengthy slumber, its truth has been demonstrated repeatedly. One of the country's foremost authorities on sleep, Dr. Nathaniel Kleitman of the University of Chicago, has shown that it's possible to remain awake for days on end without damage. After a week of unrelieved wakefulness, Dr. Kleitman's volunteers were almost helpless with fatigue, but there was nothing wrong with them that wasn't repaired by allowing them, finally, to go to sleep. Anyone who takes due note of Dr.

[*Turn to page 145*

Gene Sarazen, World Famous Golf Professional, says:

"For a 'Golf Green' lawn I recommend the equipment Pro Greens Keepers Use!"



"When good grass is a man's business, he insists on the best watering equipment. That's why professional greens keepers of the best golf courses use Allenco sprinklers. The Allenco oscillating 'Green Keeper', for example, sprinkles square, waters down the corners, gives grass the water it needs, where it needs it—at the roots! And, it's a streamlined beauty. Give your lawn a professional 'putting green' look! Use Allenco sprinklers."

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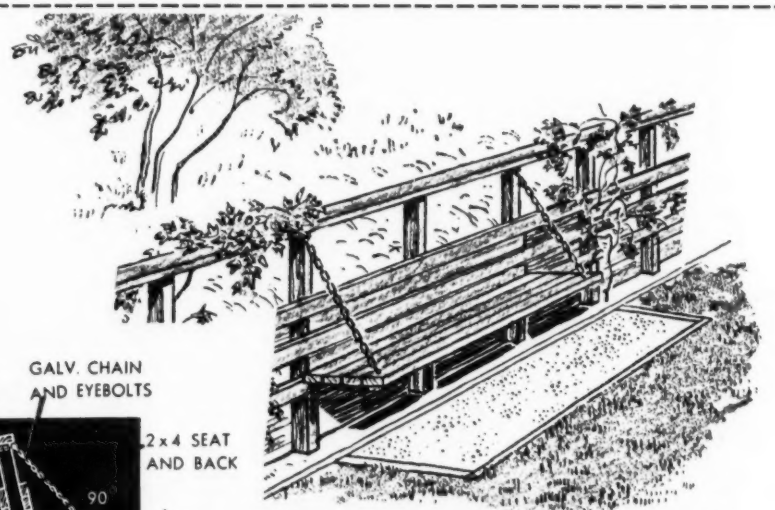
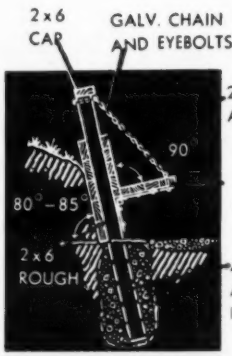
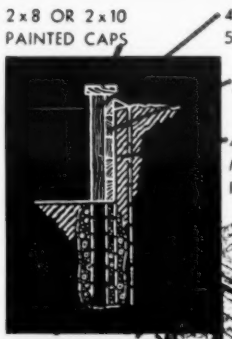




In this design, a low retaining wall is made more interesting and more useful by extending the posts to support a trellis fence. The seat posts are set in concrete, the others in soil.

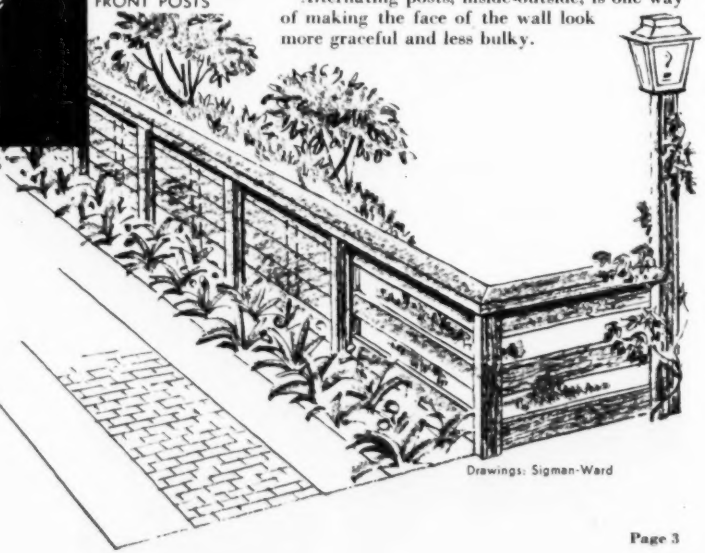
Notice that the wall extends above grade to protect the bench from any run-off water from the slope above. The strip immediately behind the wall should be planted to ground cover or grass to prevent unnecessary washing.



The mechanics of holding up a bank with wood are relatively simple. But design skill is required at the ends of a retaining wall.

One good method is shown here. The wall is extended beyond the slope and converted into a fence, which terminates in a corner and post.

Alternating posts, inside-outside, is one way of making the face of the wall look more graceful and less bulky.



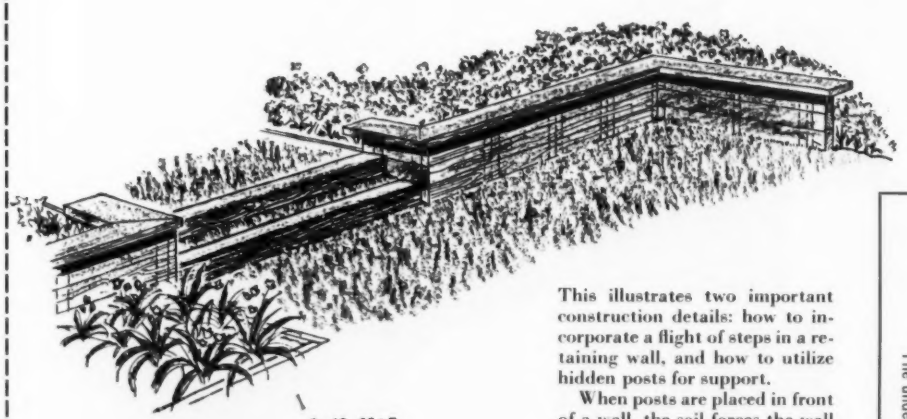
Drawings: Sigman-Ward

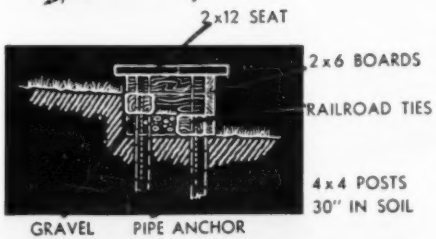
Cut along dotted lines

Retaining walls of WOOD

The retaining walls on these pages are all built of wood. They are durable. Their useful life is at least 25 years, even in warm climates. On a square-foot basis, they cost about a third less than a stone wall laid up without mortar.

Those are the strong points. Here is the limitation: These walls are not suitable for retaining banks higher than 3 feet. If higher walls are required, consult a landscape architect or nursery contractor for advice on additional bracing and drainage.





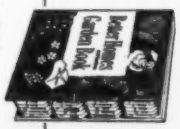
This illustrates two important construction details: how to incorporate a flight of steps in a retaining wall, and how to utilize hidden posts for support.

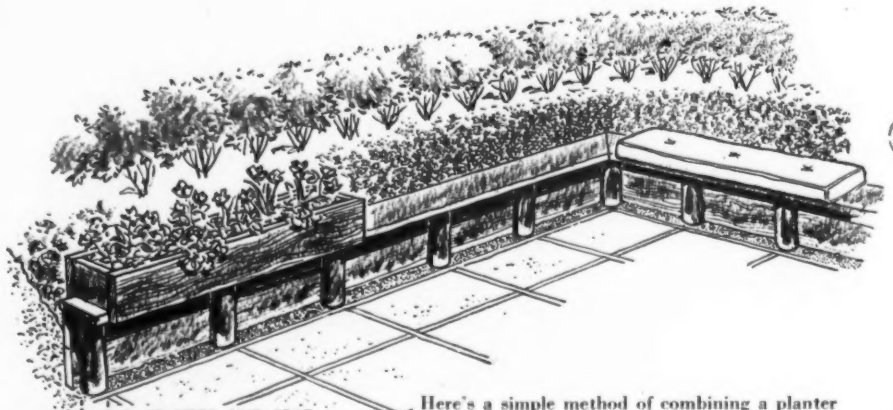
When posts are placed in front of a wall, the soil forces the wall tightly against the posts. But when the posts are behind a wall, the joints must carry the full pressure of the soil.

To carry this weight, fasten the face boards with 6-inch carriage bolts and big washers. Hidden posts are not recommended for walls over 30 inches high.

Add these pages to your GARDEN BOOK

File under Construction





Here's a simple method of combining a planter with a seat wall. The planter can be moved or removed at any time; it gives you an opportunity to introduce more color.

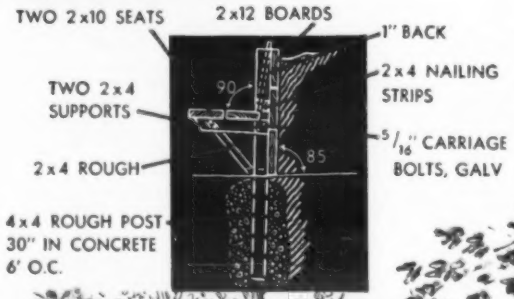
The gravel at the base of the wall promotes drainage, eliminates a trimming problem. The gravel would also be desirable if grass were used instead of paving. Notice, too, that the paving units match the intervals between posts.

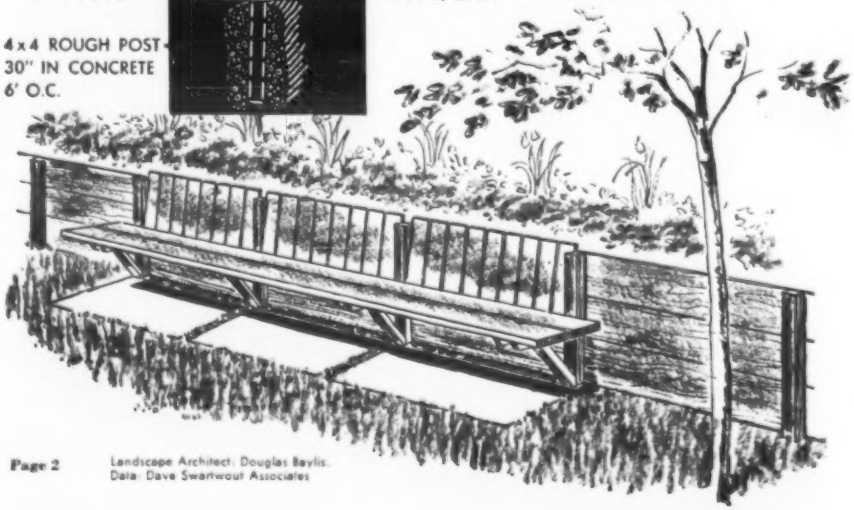
This wall is 36 inches high. To give it enough strength to resist the extra pressure, posts are sloped backward and set in concrete.

Sloping is especially recommended where winters are severe.

Bench detail shows a practical, quick way of attaching a seat to exposed posts. The seat should be about 16 inches off the ground.

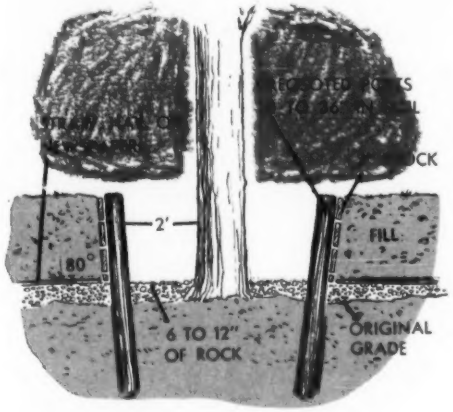
With the exception of the bench itself, unfinished lumber would be satisfactory throughout.





Page 2

Landscape Architect: Douglas Baylis.
Data: Dave Swartwout Associates



Wood retainers can also be used to construct tree "wells." The purpose of the well isn't to keep soil away from the trunk, but to let air down to the roots.

The well serves as a vent. Unless the vent leads to a porous fill over the original grade, it doesn't help much.

But air can circulate through a layer of coarse rock quite easily, thus preventing the suffocation of the tree roots.

How to cut lumber costs

If you set the posts accurately, you will be able to use quite a bit of wood just as it comes from the yard. You won't need to cut it because it will already fit. (See below.)

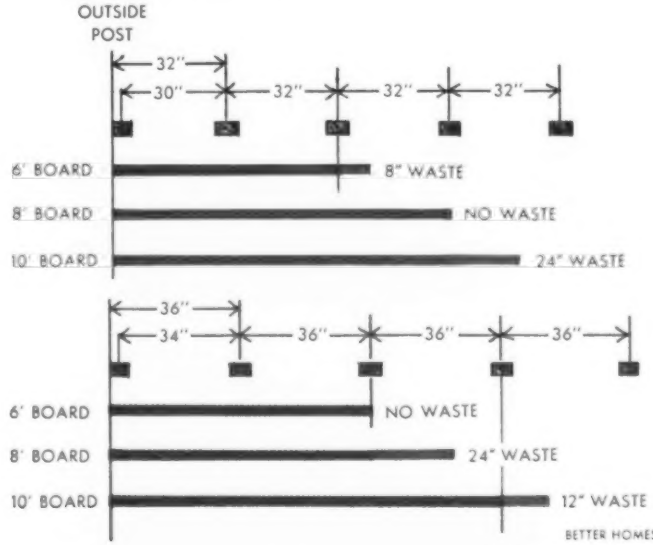
Only one precaution is necessary. The interval by each end and corner post should be reduced by exactly half the post width. If this isn't done, the standard dimension lumber will cover only half the end post.

Ask for lumber treated commercially with pentachlorophenol, Wolman salts, or similar preservatives. These treatments add 40 to 60 per cent to the normal cost of the wood, but pay for themselves by doubling or tripling its useful life. Heart grade redwood and cypress are also suitable where shipping costs don't add too much to the expense.

How to estimate material costs

Multiply height of the wall by its length, in feet, to get square feet of wall. Double this to get the approximate number of board feet needed. Multiply by the cost of the lumber per board foot (your lumber dealer will supply this cost per board foot).

Add an additional 10 per cent for posts, scrap, and nails. This will give you the approximate price of the materials.



How to sleep

Continued from page 142

Kleitman's findings ought to realize, at last, that occasional tiredness is nothing to get excited about.

4. Not everybody needs eight hours of sleep. Dr. Kleitman declares that millions of adults need only six or seven. Some are best off with five. These are lucky people who should rejoice in their good fortune. But some of them are so convinced of the need for eight hours that they fret over their inability to stay unconscious that long. If they fret with sufficient persistence, their nerves get jangled and they sprout full-blown cases of sleeplessness.

One of the most pitiable aspects of the typical sufferer from sleeplessness is that, where his problem is concerned, he does everything wrong. In the first place, he worries about something that's seldom worth worrying about. Secondly, in trying to get his mind off the worry, he puts himself through physical and mental rituals which are supposed to relax him but which actually tie him into knots and turn him into a trembling ruin.

He's defeated before he starts. He *knows* that he won't sleep properly. He may have felt exhausted all day, but at bedtime he's wide awake—and in agony. Abandoning all hope of getting the sleep he considers essential to survival, he approaches the bed as if it were radioactive. His nerves twang. He fears for his health.

He resolves to pull himself together. He will become master of the situation. Mind over matter. He will banish care. He will relax. He will outsmart his nervous system. But first a wholesome snack—a touch of gracious living at the end of what he has decided to look back upon as a happy, relaxing day. He eats a cookie. He drinks a glass of warm, soothing milk and visualizes it flowing like balm to his grateful brain. He strolls back to bed, congratulating himself on his serene new outlook, inserts himself between the sheets, switches off the light, places his head luxuriously on the pillow, sighs hopefully, and closes his eyes. Nothing happens.

He sits bolt upright. He needs a goodnight smoke. He smokes it. Then he needs to read for a while, and does. Then he needs to adjust the window and untangle the covers. Now he's all rearranged and it's time to think beautiful, restful thoughts. He tries to picture a peaceful landscape, all green and

[*Turn to next page*

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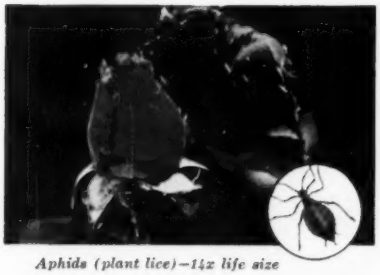
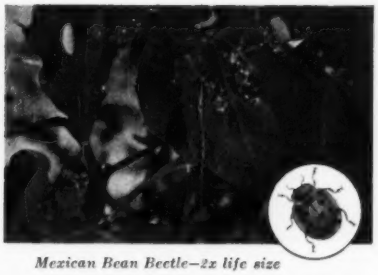
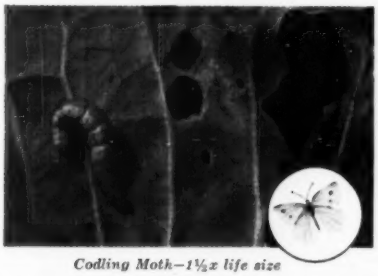
How to recognize and prevent bug damage



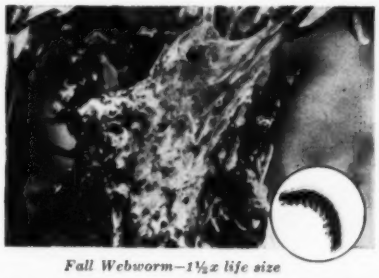
Aphids (plant lice)—14x life size



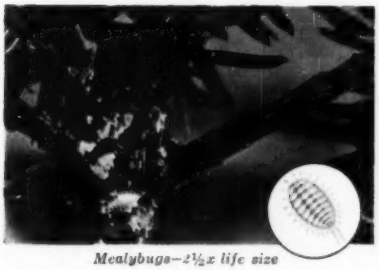
Mexican Bean Beetle—2x life size



Codling Moth—1½x life size



Fall Webworm—1½x life size



Mealybugs—2½x life size

Red Spider Mites—25x life size

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Note: Over 100 well-known manufacturers package malathion for you under their own brand names. Ask your hardware or garden supply dealer for the brands he carries. Be sure! Look for malathion on the label.

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How to sleep

Continued from page 145

sunny. It doesn't jell. He decides that he shouldn't have eaten that cookie. He looks at the clock and sees that, even if he were to fall asleep immediately, he wouldn't get the "required" eight hours. He lies quivering in the wreckage of his serene new outlook and tries vainly to count sheep.

Obviously, the relaxation associated with easy, normal sleep can never be achieved by so grim and feverish a routine. In some cases of this sort, relaxation is so hard to come by that only a psychiatrist can find the way. While helping the sufferer to unravel the tensions that are blighting his nights, the psychiatrist may prescribe sleeping pills to make life more bearable during the period of treatment. Psychiatrists also make use of tranquilizers, the anti-worry drugs. These don't usually bring sleep by themselves, but, when properly administered, may relieve the mental uproar that prevents sleep.

Fortunately, most persons with sleep problems don't need such extensive treatment. Something as simple as a new, more comfortable bed can often make a dramatic difference. While some apparently carefree souls can snooze contentedly on the floor, or on a lumpy old mattress, or, for that matter, atop a flagpole, the rest of us are more demanding. After a nerve-racking day, a sway-backed bed can be an irritation so insulting as to destroy normal repose.

Our country's foremost opponent of the uncomfortable bed, and the leading advocate of de luxe slumber, is a spectacularly relaxed, middle-aged New Yorker named Norman Dine. In his "International Sleep Center" or "Beducation Bazaar" in Manhattan, this elfish ally of the nation's restless sells every imaginable aid to sleeping comfort. He also sells some that are scarcely imaginable and verge, in fact, on the cuckoo.

"Nothing that aids relaxation," says Dine, "is cuckoo." He delivers this judgment while lying happily in a reclining chair that elevates his feet, cushions his head, and vibrates gently, sprucing up his circulation. He spends as much of the working day as possible in this chair, regarding it as preferable to sitting at a desk, although not quite as satisfactory as bed.

He tries to persuade customers to forget all alleged rules about sleeping comfort and to let individual preference reign supreme. The client can choose twin beds or a double bed or the new kind that easily converts from one to the other. It can be seven feet long and six feet wide—king size for those who enjoy plenty of elbowroom. It can even be circular. It can be as hard as slate or as soft as down. Or it can be firm on one side for him (or her), and soft on the other for her (or him).

A new mattress is only the beginning. People who find, as most do, that the improved physical environment enables them to sleep more peacefully, usually set forth to enhance the setting even more, as a kind of slumber insurance. The electric blanket, that widely accepted convenience, is now often equipped with dual controls so that each occupant of the bed can enjoy the degree of warmth best suited to his taste. "This puts an end to certain family disputes," says Dine sagely.

Then comes a fantastic array of gadgets and gimmicks, some of which seem ludicrous to the uninformed bystander, but all of which have loyal adherents among former victims of sleeplessness. The fully equipped sleeper is surrounded by so many electric devices and control panels that he looks like something out of science fiction. (See picture on page 128.)

One button controls a vibrating machine that agitates the mattress and massages the occupant into a state of blissful stupor.

Another button adjusts the air conditioner without making the client stir from his bed.

A third button instructs an electric motor to raise the head or knees or feet to exactly the level required for calm comfort.

A fourth sets off a fan-like contrivance that emits the restful fragrance of a pine forest.

A fifth turns on an electronic box that issues a lulling, rhythmic sound indistinguishable from that of rain falling on a roof.

A sixth, attached to a gadget called an optachron, flashes the time of night onto the ceiling so the owner doesn't have to sit up and look at the clock.

A seventh sends electricity up through the mattress pad, warming it deliciously.

An eighth directs a precisely focused beam of light at a book without casting a ray in the direction of the reader's sensitive spouse.

A ninth—bed specs—allows you to read without bending your neck in the direction of the print.

Then, of course, there are pillows for every taste. And tiny loudspeakers that go under the pillow to bring you the recorded voice of a hypnotist telling you how tired you are and how quickly you're going to fall asleep. And eyeshades to bar the slightest glimmer of light. And head warmers for the bald. And bedside hot plates for the midnight cup of warm milk. And ultra-violet lamps for that last-minute touch of soothing, synthetic sunshine. And dictating ma-

[*Turn to page 149*

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The diary of a plain dirt gardener

Begins on page 26

reached both sides of the leaves. I spray on this same principle.

June 8. Our big annual rose show was on today.

My job was to sit at the information desk while the show was on, along with Mac and Harold and divers others. We handed out schedules and lots of helpful free literature.

We were supposed to answer questions, too. But hardly anybody stopped for that. Everybody wanted to go on inside.

June 13. Today I made a business trip to another city. The man I went to see took me home to lunch. One dish was wilted Bibb lettuce. Believe it or not, his good wife was growing her lettuce in and around the foundation planting of their

I climbed into the wheelbarrow and drove the stakes in with a hammer.

new ranch type house. On one side there was a row of staked tomato plants up beside the house.

"My flower and vegetable gardening is done in the 24 inches around the outside of the house," she told me. "Bob can have the rest of the place to work in."

June 15. Big news is that we had new peas for dinner which only a half hour before I had picked right out of our early vegetable bed. They tasted downright good. Makes all my work worthwhile.

As I circulated around after eating, I saw that blooms are coming on Wee Willie. This is the annual sweetwilliam, new last year. I had sown the seed right in a row in the bed, not more than six weeks ago. The little plants are hardly three inches high, by now. Seed of these could still be sown.

June 16. Got out my sweetpea stakes and put them in. These are 6-foot tomato stakes, sharpened at one end. I climbed on the wheelbarrow and drove them in with a hammer, about five or six feet apart. Later, I'll make a fence of twine along these stakes.

[*Turn to next page*

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The diary of a plain dirt gardener

Continued from preceding page

June 17. Tonight I went to a meeting of our local mum society. I couldn't sell Maggie on the idea of going along. Main discussion

As I pulled weeds, I cogitated that our biggest crop this year is mosquitoes. They were fierce tonight!

was on better hardy garden varieties and any details of growing the members could contribute.

I spoke up and said how well mine grow when I plant them in soil in which I have worked in a good supply of compost and peat, plus plant food toward bloom time.

June 20. As I was picking strawberries at the east end of the bed, Scratch was lapping up a drink from water standing in the west end. That's how wet the place is. But anyhow, the umbellatum or candlestick lilies are open now.

June 23. Mums are shooting up, so I pinched out the tops of every plant. This induces them to put out side shoots and develop into a more shapely plant.

June 26. Cleaned out the inside and the trunk of the family chariot to have it ready for our coming trip. Mowed some weeds with the scythe. Cut a head of cabbage for Maggie. Madonna lilies are now in bloom.

June 27. As I pulled away weeds from the plants in the new strawberry bed, I cogitated that our biggest crop this year is mosquitoes.

June 30. Tomorrow, Maggie and I expect to take off on our long trip out West. We are as excited as youngsters on the Fourth of July. We're going to Pasadena and Portland and goodness knows where else.

Note: The Garden of the Nations will be featured in Portland as part of Oregon's Centennial Celebration. It opens June 10—same day as the Rose Festival—and will run through mid-September.

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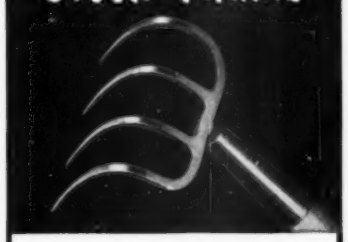

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It's Cape Cod!

Continued from page 136

Chatham Light is the first light you see returning from Europe. Here at dusk you can sight the shimmering beams of a dozen other lighthouses down the coast. Chatham, by the way, is fine shopping ground.

At Harwich Port, you can stop for lunch at Snow Inn's Clam Bar, where you'll see fishing boats coming in the village's unique harbor cove, some unloading their catch in front of you at Snow Inn docks. The Inn, in its 69th year of operation, is run by its fourth generation of Thompsons. The present owner, Frank Thompson (whose grandmother was a Snow) is almost as big as the Inn itself—300 pounds after dieting. And the food in the main dining room is reason enough. The Inn is an improbable series of mixed Colonial cottages on the beach below the main building that has grown with the years like Topsy.

Snow is, perhaps, the best known name on the Cape—and the Cape won't let you forget its names. From modest mailboxes to bright neon, you are reminded that early Cape Codders were the Cobbs, the Nickersons, the Lowells, the Hoopers, the Almys, the Doanes, the Eldredges, the Sears. Some of the present generations are still as clannish and insulated as their elders were isolated. Early Cape Codders before "the invasion" via railroads and highways, simply did not communicate with inland America—or "the states" as some are still given to saying. And if the native (a term he despises) is eccentric, you should hear him on the subject of "the summer people." One story you won't escape is that of the tourist who remarked to a long-time resident that there were a lot of odd people on the Cape. "Sure are," the native agreed, "but they'll all be gone by Labor Day."

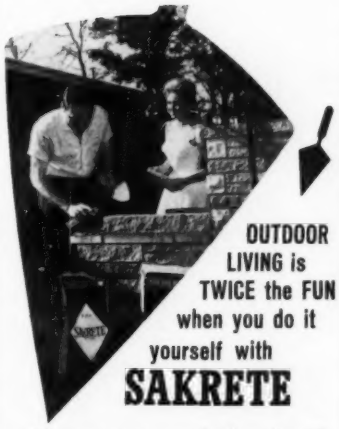
And he has a point: one summer visitor is known to arrive on the first descending moon in the summer, which he judges to indicate good weather. Another annual visitor takes the temperature of the water three times before entering, although the temperature is already posted. A distinguished Boston matron, never without adornment, charges into the surf wearing enormous rubber jewelry.

But the most disarming matron of all is 30 miles out to sea in the Sound—Nantucket Island, "The Little Gray Lady." She has a weathered-gray complexion from many years of living at sea. Her cobblestone streets are unchanged since the booming whaling days. Boats from Hyannis and Woods Hole leave for Nantucket daily. This year Nantucket celebrates her 300th birthday with a summer-long program of events.

Nantucket's companion island, Martha's Vineyard, is also reached by boat from Hyannis and Woods Hole. The Vineyard is only 10 miles or so from Woods Hole, a lovely harbor town where the U. S. Fish and Wildlife aquarium is under construction.

The Cape Cod Chamber of Commerce is just out of Hyannis on Route 132. The airport, too, is convenient here where you can rent a car, seek information (or write in advance) at the Chamber, and tour the Cape with confidence within an hour after you arrive.

Cape Codders are fond of saying, "When it's raining in Boston, the sun is shining on the Cape." And, you know, it's often true. The Cape likes being different; and why not? It *is* different.



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Treat your flowers to the "spring shower" benefits of a handier-to-use *Lustro-Ware* unbreakable sprinkling can. Stands up to everyday abuse — unharmed by chemicals — can't snag clothing and most polite to hands, too. SPRAY HEAD REMOVES for instant cleaning or pouring . . . holes never corrode shut.

Get one soon along with showpiece *Lustro-Ware* TRASH-TAINERS, pails and other wonderful housekeeping helpers. Complete satisfaction **GUARANTEED** by Columbus Plastic Products, Inc., Columbus, Ohio.

FREE 11 qt. Lustro-Ware PAIL with every QUICKIE SPONGE MOP

You can order Five Star plans . . .

A colorful new pamphlet showing 20 of the most popular Five Star plans previously published is now available. Send 10 cents (no stamps, please) to cover cost of handling and mailing to Pamphlet 5SP, 8906 Meredith Bldg., Des Moines 3, Iowa.

How to sleep

Continued from page 146

chines with which to record any earth-shaking thoughts that spring to mind in the still of the night.

Ridiculous? Among the sleepless, anything that contributes to repose is far from ridiculous.

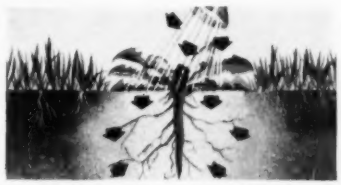
And doctors share that attitude. They're indulgent toward whatever rigamarole helps an individual to unwind and find normal, drugless sleep—even if there's no scientific rhyme or reason to it. If a nightly snack, including a Dagwood sandwich and a cup of coffee, is your particular formula, the doctor will usually endorse it even though he knows that heavy food with coffee would mean sleeplessness in other cases. If you advocate the hot bath, or the cold one, the doctor will humor you, although most people get better results with a tepid bath. If you like a cold room, freeze. If you like a hot room, stifle.

One physical stunt that requires a little practice but is often remarkably effective is to concentrate on relaxing the vocal cords and tongue. To make the speech muscles adequately limp one must, of course, refrain from talking. Indeed, one must even refuse to *think* in terms of words. Since speech and thought are intimately linked, the relaxation of speech muscles seems to switch off the brain and lead straight to sleep.

But the surest way to end a sleep problem is to become indifferent to it. Now that science has demonstrated that there's rarely any cause for alarm, we can all face sleeplessness with new courage. If we don't sleep before midnight, we'll sleep after midnight. If we don't sleep tonight, we'll sleep tomorrow night. This being true, let's relax. As soon as we do, we're asleep.

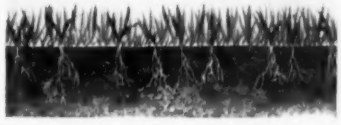
How **WEEDONE** helps you have a better lawn

Broad-leaved and other lawn weeds mar the appearance of your lawn, crowd out desirable lawn grasses, rob good grass plants of needed nutrients.



WEEDONE penetrates the weed, kills it roots and all Dandelion and other lawn weeds die from leaf top to root tip, yet WEEDONE will not injure fine lawn grass.

By killing unsightly weeds, roots and all, you give desirable lawn grasses room to grow, preserve valuable plant nutrients which weeds rob from the soil.



You'll have a healthier, more beautiful lawn if you control lawn weeds the WEEDONE way. It's the original 2,4-D weed killer, now with 2,4,5-T added.

WEEDONE is easy and economical to use—liquid for sprayer, dry for spreader application. Harmless to children and pets. Sold wherever fine garden products are available . . . still at the same low price: 8-oz. can $1.00, 5-lb. bag $2.25. Larger sizes available. (Dry form slightly higher west of the Rockies.)

AMCHEM

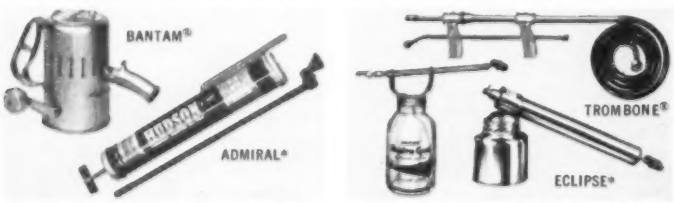
WEEDONE

kills weeds, roots and all!

Amchem Products, Inc.
(Formerly American Chemical Paint Co.)
St. Joseph, Mo. • AMBLER, PA. • Niles, Calif.
Amchem and Weedone are registered trademarks of Amchem Products, Inc.

Easy does it ... with any HUDSON sprayer or duster. Every HUDSON is built to *save you money*, to apply pesticides just where needed, in just the right amount, without waste, and to give your home, yard and garden the best protection from pests. New FUTURA*, above, builds pressure fast with light, easy strokes of handle-lever, then rolls ahead or follows as you spray. About $17.95. FAVORITE® 2-gallon sprayer is ready to spray after a few, easy strokes, less than any other make. About $11.95. Also in 3-gallon size: the LEADER*, about $12.95.

Easiest with power! Spray trees, shrubs, lawns; feed roots. 12-gal. SUBURBAN* and 7-gal. COMANDO* have 1½ hp engine. About $149.50 and $139.50. Electric powered, add $18.—Don't chance ruining prized plants. Get WEED SPRAYER "For Weeds Only" as stamped in tank. About $18.95, or $9.95 without cart or boom. Smaller $8.25. Compression Sprayers that pump up faster, easier, with fewer strokes than any other make: SAF-T-LOK®, about $9.85 to $11.95; SIMPLEX® Inner-Seal, $17.95 and $19.95.



DUSTERS. Smooth as velvet is the BANTAM®. Easy turns of crank produce fine cloud of dust where you want it. About $10.95. And the famous ADMIRAL* for spot or cloud of dust; about $2.95.—There's variety unlimited in Hudson hand sprayers, from 47¢ for a 5-oz. Ato-Mizor* to the TROMBONE®, all-purpose, high-pressure sprayer at about $12.95. HYDRA-GUN®, too, puts out high pressure with easy strokes. The stainless steel ECLIPSE* 2-Spray® is finest of household sprayers. Priced about $7.95.

Other Hudson Sprayers include Matador®, Porta-Sprayers*, Capital®, Cardinal®, Mercury®, Critic®, Comet®, Misty*, Fog®, Cloud*, Lektrik-Painter*.

SIGN OF THE BEST BUY

HUDSON ©1959

HUDSON

SPRAYERS AND DUSTERS

Guaranteed by Good Housekeeping

*TRADEMARK

Wherever hardware and garden supplies are sold

H. D. HUDSON MANUFACTURING COMPANY • CHICAGO 11, ILL.

How to teach your boy to box

Continued from page 138

The left hook. "What I've shown you till now is all you really need to know. The rest is extra if you don't plan to be a boxer. But it won't hurt you to learn something about other punches. So I'll show you the left hook.

"Here, you come around from the side instead of straight out. When you hook, you bend to the left, and twist your knee very slowly. Your feet will do the work—that's where you get the leverage. Look at me. I'm at the point of contact. I've just landed a left hook. My body and head are bent slightly to the right now. My left arm is high, my elbow's bent, but my wrist is straight. I'm hitting the side of the head, or, if I'm lucky, the jaw. This punch can end it."

The uppercut. "This is the most spectacular punch, but it can be as dangerous for you as it is for the other fellow, because to throw it properly you have to wind up like a baseball pitcher, and you're wide open when you do.

"When you jab, you hit straight out. When you hook, you hit from the side. When you uppercut, you come up from below. Get your fist down, with your elbow bent. Your wrist is straight—as always—and your fist is flat.

"See why the uppercut's dangerous? While you're bending your elbow and cocking your wrist, the other guy might be climbing all over you. But maybe he misses the chance. You might have him confused. That's when to uppercut.

"See, when you're like this you're all wound up. You dip that good right hand down toward the floor. Then you bring it up right on the button—right under the chin.

"Who knows? You might knock someone out with that punch some day. Maybe you'll win the title with it."

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June, 1959

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BETTER HOMES & GARDENS GUARANTEES your money back or replacement if you buy any article of merchandise that is not as advertised therein

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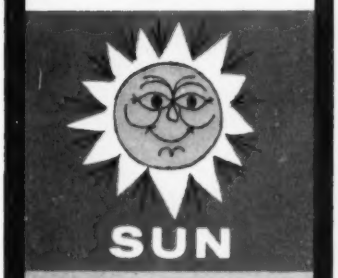
Every lawn and garden needs



and

CHLORDANE

...the proven insecticide that safeguards lawn growth!

Kills ants, Japanese Beetle larvae and adults, cutworms, thrips, white grubs, chinch bugs, mole crickets, earwigs, sod webworms (lawn moths), mosquitoes, flea beetles, maggots, and many other lawn and vegetable insects.

Look for CHLORDANE on the package label! Sold under various trade names at all garden supply centers!

CHLORDANE CONTROLS CRABGRASS, TOO!
Easy to apply! Does two jobs at once! Ask your dealer for details or write for free Crabgrass control booklet.

Mail coupon for free literature!

VELSICOL CHEMICAL CORPORATION
330 East Grand Ave., Chicago 11, Ill.

Please send me your lawn and garden insect and crabgrass control literature, series BH 69.

Name_____

Address_____

City_____ Zone___ State___

U. S. COLOR PHOTO offers
Low Prices ON Color Prints FROM KODACOLOR FILMS

19c each
Popular jumbo-size color photos from your KODACOLOR negatives; minimum order $1.00 plus 10c for First Class Return Mail.

8 Exposure Roll Developed & Printed 1.98
12 exposure roll 50c add'l

Send negatives or rolls to city nearest you today. Important: Write Dept. A on envelope for immediate service.

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Washington, D. C., P. O. Box 1001
Cleveland, Ohio, P. O. Box 5190
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Cincinnati, Ohio, P. O. Box 27
Chicago, Ill., P. O. Box 8413
La Crosse, Wis., P. O. Box 199
St. Louis, Mo., P. O. Box 7090
New Orleans, La., P. O. Box 1466
Dallas, Tex., P. O. Box 5622
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Los Angeles, Calif., P. O. Box 5891

OTHER BARGAINS, TOO. Write for low, low prices on Kodachrome and Black & White developing and printing.

U.S. Color Photo
PLANTS FROM COAST TO COAST

Renew your Better Homes & Gardens subscription early!

DRAINS cellars, cisterns, wash tubs; IRRIGATES - CIRCULATES - SPRAYS
1,001 uses. Stainless shaft. Won't rust or clog! Uses 1/8 HP motor or larger. ¾ HP for up to 3000 GPH; 450 GPH 80' high; or 1800 GPH from 25' well. 1" inlet; ¾" outlet. Coupling included free. **Heavy Duty Ball-Bearing Pump.** Up to 7,500 GPH. 1½" inlet; 1" outlet. **$12.95**
Postpaid if cash with order. Also other sizes, types. **MONEY BACK GUARANTEE.**
LABAWCO PUMPS, Belle Mead 5, N. J.

1000 Name and Address Labels $1
ANY 3 DIFFERENT ORDERS 52 ppd.
Sensational bargain! Your name and address printed on 1000 finest quality gummed labels. Padded! Packed with FREE Plastic GIFT BOX. Use them on stationery, books, cards, etc. 1000 only $1 ppd. SPECIAL —SAVE MONEY! ANY 3 DIFFERENT ORDERS $2. Satisfaction guaranteed. HANDY LABELS 603 Jasperson Bldg., Culver City 1, California.

Don't Risk Infection!
Protect feet in strange showers, tubs, with effective, inexpensive paper StePons®. Traveler's pack, 5¼" x 5¼" x 1", with 20 folded StePons, fits glove compartment or bag. Order now, $1 postpaid.
E. & H. Sales, Box 6139, Chicago 80, Ill.

CLOGGED SEWERS
CLEANED INSTANTLY SAVES PLUMBING BILLS
Any Housewife or Janitor can trigger this new Flush Gun shooting air pressure on a solid shaft of water cleaning stubborn stoppages up to 200 ft. Toilets, Bathtubs, Sinks, Urinals, Sewers clogged with Grease, Rags, & Roots melt away when struck by the hammer-like blow. Worth many times the Cost in Plumbing Bills. Write now for **FREE BOOKLET**, or Phone Kildare 5-1702.
Millet Sewer Rod, Dept. BH-6, 4642 N. Central Ave., Chicago 30, Ill.

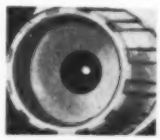
Blooms as 17 Foot Carpet of Flowers!
JIFFY PLANTER ONLY $1 ppd.
Jiffy Planter Roll-Out Garden **automatically** plants over **3,600** choice annual seeds, nestled in the miracle Cello-Mat growing medium. Cut to any size, plant anywhere! No mulching! No transplanting! No weeding! Sprouts in days. Blooms like magic in less than 6 weeks. Produces a solidly massed living rainbow of giant flowers, all Summer long! 25% larger than any other flower carpet at this price!
17 Ft. Flowering Carpet—giant Asters, Marigolds, Petunias, Zinnias, Poppies, Snapdragons, etc., etc.—**$1.00** postpaid.
17 Ft. Carpet Border—grows dwarfs less than 10" high, lovely Sweet Alyssum, Portulacas, Petunias, etc., etc.—**$1.00** postpaid. **Any 5 Carpets—$4.90** *postpaid*
Complete satisfaction guaranteed or money back!
SPENCER GIFTS 718 Spencer Building
Atlantic City, N. J.

NARROW AS AN ARROW
are handlaced moccasins for the lass with a foot that's hard to fit. This firm offers over 223 sizes of comfortable moccasins for the outdoor girl who likes to hike, or the girl who relaxes indoors. Like walking on air! Flexibly set on foam crepe soles in smoke, white, red or taffytan leather. Full & half sizes 3 to 13, AAAAAA to EEE. Guaranteed! Purchases can be exchanged. Quality made, factory to you $5.95 plus 50c post. COD's accepted.
MOCCASIN-CRAFT, 65-YH Mulberry St., Lynn, Mass.

In 7 Glorious Rainbow Colors
Save 52% on hardy, easily-grown Iris! Lovelier each year. Each red, white, purple, yellow, pink, blue and multicolored. **All 7,** unlabeled and ppd in the 48 states, **only $2.00** (No C.O.D.) Offer ends Aug. 1. Get big new color catalog FREE with order. Or send 25c for catalog only and receive FREE delightfully dainty dwarf Iris.
GILBERT H. WILD & SON
Dept. BH-69, Sarcoxie, Missouri

SAFETY LOCK for GARBAGE CAN
Patent Applied For
NEVER AGAIN SPILLED GARBAGE
Rubber belt stretches across top, secures lid even if a full can of garbage is tipped over. Installed without tools. Easy, instant entry for you and the garbage man. Adjustable for all size refuse cans.
$2.00 Postpaid
SPORTSFAIR MFG. CO.
Box 134, Battle Creek 10, Michigan

As essential to the do-it-yourselfer as hammer and saw . . . *Better Homes & Gardens* HANDYMAN'S BOOK. $4.95 ($5.50 in Canada) wherever books are sold or send check or money order to 7606 Meredith Building, Des Moines 3, Iowa.

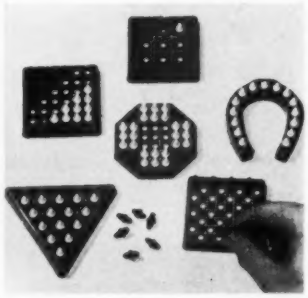
RAIN-DROP JET HOSE NOZZLE

Spinner Shatters Stream into Rain Saves up to 50% Watering Time
$1.22 ppd. 1.12 for two
Money Back Guar.
Harold A. Swan Co.
858 G Ave.,
CORONADO 18, CALIF.

Shopping by Mail

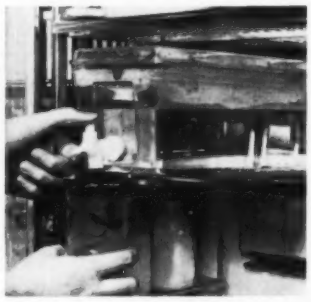
with Better Homes & Gardens

He'll be so proud of this rack specially designed to hold Little League gear. Keeps room tidy, too. Richly finished pine rack topped with colorful plaque is 20 inches long, 10½ high; $4.43, ppd.

Foster House, Dept. B., 5623 N. Galena Rd., Peoria, Ill.


Keep children amused on trips. (Adults enjoy games, too.) Set includes tic-tac-toe, pyramid, I. Q., Chinese checkers, checkers, horseshoe. Markers fit snugly, will not roll. Six Action Games, $1, ppd.

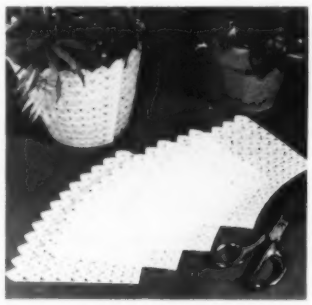
Carol Beatty, 12 Beatty Bldg., Culver City, Calif.


Handy dispenser for cold water or juice lets children serve themselves. Just 5x5x11 inches, it sits on low shelf they can reach. Odorless plastic, Tap-A-Glass holds more than a gallon; $3.45, ppd.

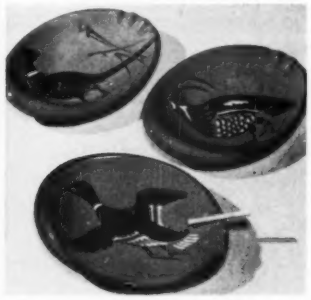
Modern Specialties, Dept. 103, 31 Elk St., Amsterdam, N.Y.

Give Dad the fun of becoming a fly-tying expert. Kit has thread, fur, feathers, tying thread, hooks, holding vise, and illustrated book showing Dad how it's done. Hank Roberts Fly Tying Kit, $4.98, ppd.

Scott-Mitchell House, Dept. K-62, 415 S. Broadway, Yonkers, N.Y.


Dress up any size flowerpot with plastic covers. Hooks and holes on sides let you fit two together for big pots; cut off rows for low ones. Daisy Covers: pink, yellow, white, or lavender. Two sets for $1, ppd.

Home and Travel Shop, P. O. Box 84, Brooklyn 11, N.Y.


Man-size ash trays—a hit with Dad for his den or his office desk. Pheasant, quail, or mallard duck in natural color are handsome on a gray background. Pottery trays are 11x8 inches. Game Ash Tray (specify which design), $5.50, ppd.

Krebs, Dept. BG6, Westerly, R. I.

Exciting lighting! Color fused to glass makes these individually crafted globes so-o decorative. Use singly or in groups. Easy for any handyman to wire. Each globe hangs from a pretty 14-inch-long wrought iron chain. In transparent blue, green, or amber. The Italian Hanging Lamp with 12-inch-long globe, $6.99, freight collect; 16-inch, $8.99, freight collect.

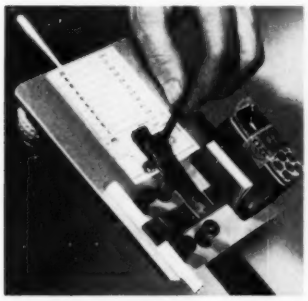
The Akron, 4400 Sunset Blvd., Los Angeles 27, Calif.

Saddle-shoe booties for a baby are adorable. White corduroy with red, they have wee white bobby socks attached. Size: newborn, or babies to 3, 5, or 7 months (tell which). A distinctive gift; $2, ppd.

Miles Kimball, 25 Algoma Blvd., Oshkosh, Wis.

Bring fish to a lure with this device which buzzes exactly like an insect. Works in all waters, with all types of fish. Runs for hours on flashlight battery. Krafty Fish Caller plus battery, $9.95, ppd.

House of Ideas, P. O. Box 162, Clayton 5, Mo.



Carries essentials on your golf cart handle so you can reach them easily. Aluminum holder keeps tees, cigarettes, two balls, score card, pencil. Fastens securely to cart handle. A Father's Day idea. Kart Kit (holder only), $1.95, ppd.

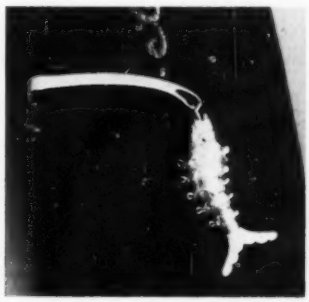
Daniel Low's, Salem, Mass.

So-o nice for ice. Decorative rattan basket with a white polystyrene liner holds ice for hours and hours. Lightweight and unbreakable liner won't deteriorate. Holds 4 quarts. Rattan Ice Basket, $6.95, ppd.

Hathore House, 542 Third Ave., New York 16, N.Y.

Pretty servers help make your party one they'll remember. Leaf-shape server is cherry in natural or walnut finish. It's 19 inches long, 3½ wide. Wedding gift idea. Leaf Server, $3.75; 2 for $7, ppd.

United Vending Co., Dept. BH, 4 W. 28th St., New York 1, N.Y.



It moves! Fish tie clasp gives Dad a real conversation piece. This fish is cleverly jointed together so the body and tail really wiggle! Body, 1¼ inches long. Sterling silver Fish Tie Clip, $1.98, ppd.

B. M. Lawrence Co., 244 California Street, San Francisco, Calif.

taste the coffee...

not the cup!

New "throw-away" plastic cups offer a convenient, low-cost way to serve hot beverages . . . a way that preserves the full flavor of the drink. Cheap enough to discard after use—strong enough to wash and use again. Ideal for coffee-breaks, parties, picnics, and snacks. Rigid "Lock-fold" handle holds securely, keeps fingers cool. Choice of pink, yellow or aqua. Money-back guaranteed satisfaction!

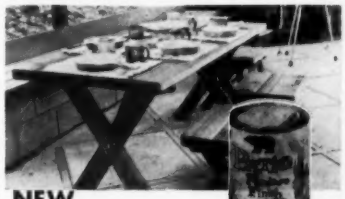
Handy Pack of 50 Hot Cups

$1.00 ppd.

FEDERAL housewares

MIRACLE MART

Dept. BHG-1, 230 Fifth Ave., New York 1, N.Y.



NEW FINISH FOR PATIO FURNITURE

Sensational new finish contains everything you have always wanted in a finish for outdoor furniture. Easy to apply. It dries in minutes to a super-hard, high-gloss finish that resists any weather and use. Even makes old furniture appear new. Choose either Clear Gloss #40 or Tinted Redwood Color #41. Get Behr's Patio Furniture Finish. Pt. $1.30, Qt. $2.15, Gal. $6.75. At your dealer or order direct. Postage Prepaid.

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BEHR PROCESS

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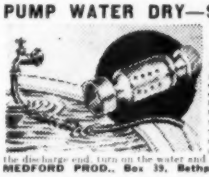
In BONUS attractive stand-up mount. Mail this ad with Kodacolor negative or color slide. You will receive an oversized color print FREE!

All American FILM SERVICE
DEPT. BGA6, P.O. BOX 1707, KNOXVILLE, TENN.
Offer expires 9-1-59. One to a customer.

PUMP WATER DRY—SAVE MONEY

SUCT-DRI

Only $2.75 ppd.



Without electricity or moving parts this suction drainer pumps 330 gallons of water per hour from flooded cellars, pools, trenches, ditches, washing machines. Just attach with a garden hose to any screw-type faucet, attach another section of hose to the discharge end, turn on the water and it goes to work.

MEDFORD PROD., Box 39, Bethpage, N. Y., Dept. 131

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BRAND NAMES FOUNDATION, INC.

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Factory prices, discounts to churches, schools, clubs, etc. Free Catalog of Tables, Chairs, Trucks.

Kitchen committees, social and recreational groups, you will be interested in this modern Folding Banquet Table.

Monroe Co., 34 Church St., Colfax, Iowa

Day-n-Night Mailbox Marker $1.95

Your name (or any other wording you want, up to 17 letters & numbers) appears on both sides of your Day-n-Night Mailbox Marker—in permanent raised letters that shine bright at night! Fits any mailbox—easy to install in a minute. Rustproof—made of aluminum; baked enamel finish, black background, white letters. Your marker shipped within 48 hours. Satisfaction guaranteed or money back. Only $1.95 postpaid from Spear Engineering Company, 223 Spear Bldg., Colorado Springs, Colo.

Sort Your Slides the EASY WAY with a

Identifies 40 slides at once. 12" x14" illuminated top permits rapid selection of slides for fast arrangement in projector magazine. It's easy . . . It's fast . . . It's fun!

$13.95 post paid

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SHARPEN ROTARY MOWER BLADES

"Sharpee" the amazing new rotary blade sharpener fits any ¼" electric drill and sharpens all rotary blades while on mower and in minutes; also shears, axes, hoes, knives and other edged tools. Guide maintains correct angle. Aluminum oxide wheel assures razor keen edge and longer wear. Satisfaction guaranteed. At your dealers, or order direct for only $2.98 ppd.

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Riverton, Kansas

America's Loveliest Low Priced Rugs Wall to Wall Carpet

SAVE up to ½

The Magic Olson Way

We'll reclaim the Valuable Materials in Your Old Rugs, Clothing — and add New Wool

Like Millions of Our Customers, you can have thick, luxurious, New Reversible Broadloom Rugs or wall-to-wall Carpeting at Factory-to-You Savings.

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OLSON RUG CO., Dept. B-49,

CHICAGO 41 ILLINOIS | NEW YORK 1 NEW YORK | SAN FRANCISCO 8 CALIFORNIA

THE MAN NEXT DOOR®

Bill Norman says the pressures to conform to nonconformity are getting so strong that he may grow a beard and buy a sports car.

◆ ◆ ◆

At the reception following Nancy Randolph's beautiful wedding, Martin Daly approached Katie Randolph with a brave smile and the trace of a tear in *his* eye. "It is not so much that you have lost a daughter," he murmured, "as that we have lost a baby sitter."

◆ ◆ ◆

I read where the author of one of the new beatnik books of desperation said he had been compelled to write the book by his inner self. It is a pity his outer self didn't take the ribbon out of the typewriter.

◆ ◆ ◆

Old Mr. Willis says he has just as much fun as he used to, but he doesn't enjoy it as much.

◆ ◆ ◆

The cracks people make about those who can't read without moving their lips should be directed at those who can't follow the action of a TV western without opening their eyes.

◆ ◆ ◆

"If I didn't love them so much," Chris said, after the Dalys had left that night, "I couldn't like them at all."

◆ ◆ ◆

"We have come a long way toward establishing the first completely middle class society in the history of the world," Grandpa Hillis remarked, "but there are still a few people left in America to envy." "—and to pity," Grandmother Hillis reminded us.

◆ ◆ ◆

When Judy was four, she wanted to be a nurse; when she was six, a teacher; at eight, a ballet dancer. Now, at ten, she aspires to work in a livery stable in the Old West.

◆ ◆ ◆

One of the complaints of Mrs. Anderson, the pouter-pigeon dowager, is that it is getting difficult to distinguish between a person who counts, one who doesn't, and one who can't.

Junior came up with a remarkable suggestion for better international relations in one of his homework essays. "We need more trade," it began. "The United Nations should be a big trade center where the people of the world could trade their best things. Scientists should trade their best secrets. Soldiers should trade their most deadly weapons. Statesmen should trade their most logical speeches. Singers should trade their biggest hits and children should trade their favorite toys." His teacher returned it with a note instructing him to do it over, remembering that the assignment was to write about the United Nations as it really is. But I took the essay to the office to show the boys.

◆ ◆ ◆

When the soft and fragrant beauty of early summer hits the teen-agers, they get so choked up with their joys and pains they cannot see the moon, smell the blossoms, or feel the caressing breezes they chant about in their popular songs.

◆ ◆ ◆

Mr. Bell reveals that the secret of remaining a happy bachelor is to keep firmly in mind that the only good reason for asking a question is to get information.

◆ ◆ ◆

People who do their best shrug it off as the least they can do.

"I suppose this means another six months of hammering and sawing in the cellar."

In his straightforward, 12-year-old way, Junior came up to me and asked if we could have a talk about women. "Let's go for a little walk, shall we, Son?" I suggested. But he restrained me. "What I want to know," he said, "is how you tell a girl in a nice way that she can't go fishing with you unless she baits her own hook."

◆ ◆ ◆

Our Rosemary, who has too much fun to go steady, announced her choice of dates for the spring formal. "I'm going with Philip," she said, referring to one of the more runty boys in her class. "He collects bugs and rocks and writes poetry," she admitted, "and is not permitted to drive the family car. And, really, he is not a very good dancer. But," she went on with a sigh, "he makes you feel that you are a movie star and that he is president of your fan club."

◆ ◆ ◆

Judy insists she is not going to take her first space trip until she has taken the county bus out to the end of the line.

◆ ◆ ◆

It is past midnight when you put the book down and realize everyone else has been long asleep. . . . You turn off the lamp and find your way through the darkened living room to the front porch. . . . All the houses of the neighborhood are darkened. . . . The street light casts dancing shadows. . . . Feeling like a watchman of ancient times, you make the rounds of the rooms to see that all are safe in their beds. . . . Then, you ease into your own bed and say a prayer for the love and protection of God . . . and you fall slowly into the deep darkness of sleep.

Burton Hillis

P. S. Washington's Bob Hannelly wishes he could promote the kind of nepotism they've had in Congress in his own family—if only to get the dishes done and the car washed.

Dear Burton: Now that the furor over congressmen putting relatives on their payroll has died down, I can reveal my wonderment at the whole thing. What amazes me is the number of congressmen who had relatives willing to work!

In our family, it's almost impossible to persuade an in-law to take a job. They'll visit for weeks, but at the mere mention of employment they flee town. Our immediate family has an even higher conception of the value of leisure. My son won't mow the grass, let alone hang around an office. As for Harriet, her teen-age friends are under standing orders to telephone only during the hour she's supposed to be doing the dishes.

Another angle that astounded me was the number of congressmen who wanted their wives in the office all day. One legislator, who put his wife on the payroll, got a welter of congratulations from women in his district: "We're proud of you for not hiring one of those fancy Washington secretaries."

There's much to be said for nepotism. Not long ago a governor was chided for giving his father an $8,000 state job. The governor sternly reminded his persecutors of the Biblical command: "Honor thy father and thy mother."

Granted the value of the all-family work unit, I'm still puzzled at the number of volunteers the congressmen got. As I say, in our family, leisure is prized above all else. In fact, I'm the only one who'll be caught within blocks of a steady job.

Sincerely,
Bob

THE DALES GAVE TEEN-AGE SUSAN HER VERY OWN ROOM

the Armstrong Linoleum floor has no dirt-catching cracks, quiets footsteps

The moderate cost of Armstrong Linoleum, installed by experts, was a nice surprise for the Dales. They decided, rather than try to put down a floor themselves, to leave the job to professionals. For Susan's bedroom-bath, they chose Spatter Style 5030.

The experienced craftsman laid the six-foot-wide sheets of Armstrong Linoleum so skillfully, the floor's two seams are almost invisible. No dust-trapping cracks in this smooth surface. When Mr. Dale saw the flawless job, he was mighty glad a professional had put down the floor.

There's quiet downstairs even when Susan and her pals play upstairs. That's because Armstrong Cushion-Eze Underlayment was put down with the linoleum. A soft layer of foam quiets footsteps, reduces noise carried through the floor to rooms below.

SEND FOR FREE ROOM PORTFOLIO describing this gay bedroom for a growing-up girl. Sketch plan and list of furnishings are included. Write Armstrong Cork Company, 5906 Elm Street, Lancaster, Pa. In Canada, Dept. 69-F, Box 919, Montreal, Quebec.

WATCH ARMSTRONG CIRCLE THEATRE, ALTERNATE WEDNESDAY NIGHTS, CBS-TV

Armstrong

THE MODERN FASHION IN

FLOORS

Automatic Washer Owners! Win $20,000!

OFFICIAL ENTRY BLANK

PLAY THE

HIDDEN WORD GAME!

DASH WILL FILL YOUR AUTOMATIC WASHER WITH CASH

1ST PRIZE—$20,000

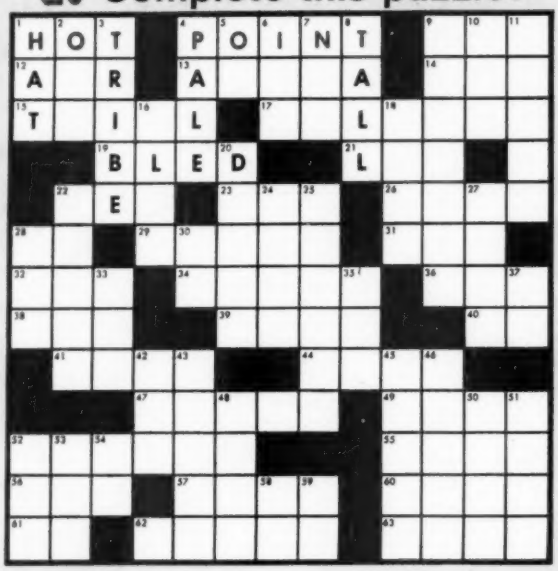
(IN SILVER DOLLARS OR A BIG CHECK)

2nd PRIZE—$10,000 ☆ 3rd PRIZE—$5,000

15 4th PRIZES—$1,000 each

Plus special bonus to contest winners who buy larger sizes of DASH

1. Complete this puzzle!



ACROSS

1. Fiery
4. Tip
9. Our Navy: abbr.
12. Swiss River
13. Evil Spirit
14. New: prefix
15. Test
17. Containing more salt
19. Lost blood
21. Milk
22. Third letter
23. Insect
26. Flow slowly
28. Mom
29. Relief carving
31. Standing room only: abbr.
32. Mimic
34. Jovial
36. Egg drink
38. Years: abbr.
39. Brazilian heron
40. Missouri: abbr.
41. Indian flour
44. Buzzes
47. Foe
49. Peruvian Indian
52. Diplomatic agreement
55. Irish tenant
56. Help
57. Girl's name
60. Descend
61. Spirit
62. Sea
63. Sorrowful exclamation

DOWN

1. Head covering
2. Paddle
3. Social group
4. Pallid
5. Bone
6. Var. of jus
7. National Recovery Administration: abbr.
8. High in stature
9. Mythical one-horned animal
10. Look at
11. Norwegian
16. Herring
18. Pueblo Indian
20. Ladies
22. Genus of goats
24. Roman Emperor
25. Torchlighted
27. Rapid climb
28. Spring month
30. Be
33. Superlative suffix
35. Pronoun
37. Leave
42. Beverage
43. Caper
45. Moss
46. Mollusk
48. Journey in circuit
50. Roman dinner
51. Vessels
52. Light blow
53. River (Span.)
54. Edward: abbr.
58. Master of Arts: abbr.
59. Article

2. Find names of automatic washers "hidden" in puzzle!

Dash is recommended for use in all these automatic washers! ABC, AMC, Ambassador, Barton, Blackstone, Capri, Constellation, Co-op, Coronado, Dexter, Duchess, Easy, Frigidaire, General Electric (G.E.), Hamilton, Hotpoint, Hudson, Kelvinator, Kenmore, Laundryall, Marquette, Maytag, Montgomery Ward, Norge, O'Keefe & Merritt, One Minute, Philco-Bendix, Philgas, Speed Queen, Unico, Wash-a-matic, Westinghouse, RCA-Whirlpool, Wizard, Zenith. The preceding list correct as of January 1, 1959.

Mail with your crossword solution to: DASH "Hidden Word Game" Contest, Dept. B, P. O. Box 115, Cincinnati 99, Ohio.

I found the following number of acceptable washer brand names in the completed crossword puzzle: ☐. These are listed below.

_____ _____ _____

_____ _____ _____

_____ _____ _____

_____ _____ _____

Name _____

Address _____

City _____ Zone _____ State _____

All entries must be postmarked not later than midnight September 16, 1959, and received no later than September 30, 1959.

Entry must be submitted with the price space from Regular or Jumbo Size Dash, or the tear tape from Home Laundry Size Dash

Dash, especially made for your automatic washer, announces a contest especially for you!

Dash gets clothes cleaner than any other product made especially for automatic washers! Just one wash in your machine will show you how DASH gives you the best possible cleaning, while it works at a safe suds level to protect against clog-ups and slow-downs from too many suds.

Is it any wonder DASH is the only detergent recommended by every single automatic washer manufacturer? Get DASH for the best possible cleaning in *your* machine!

NOW! SAVE CASH ON DASH!

25¢ off reg. price of JUMBO Size and
50¢ off reg. price of HOME LAUNDRY Size

(At your dealer's now—for a limited time only)

Dash "Hidden Word Game" Contest Rules

1. Complete the crossword puzzle on the left. Some words are already filled in for you; remaining blanks are to be filled in according to the definitions shown below the puzzle.

When you have completed the crossword puzzle, see how many acceptable brand names of automatic washers you can find "hidden" in the crossword solution. These names must be composed of letters reading in any direction in a straight line (vertical, horizontal or diagonal) with no letters in between. (For example, see "Hotpoint" which has already been filled in for you.) Only washer names listed on the special Dash contest package or official entry blank are acceptable.

2. Write the brand names of automatic washers you have found in the puzzle in the space below (attach an extra sheet of paper, if necessary), then fill in the box below with the number of automatic washer names in the puzzle and mail to: **Dash "Hidden Word Game" Contest, Dept. B, P. O. Box 115, Cincinnati 99, Ohio.** Print plainly your name and address.

Each entry must be on the official entry blank and must be accompanied by the price space from Regular or Jumbo Size Dash or the tear tape from Home Laundry Size Dash.

3. WINNERS WILL RECEIVE:
First Prize—$20,000
Second Prize—$10,000
Third Prize—$5,000
15 Fourth Prizes—$1,000

BONUS: To winners of first three prizes $2,000 if their entry is accompanied by a tear tape from Home Laundry Size Dash or $1,000 if their entry is accompanied by a price space from Jumbo Size Dash

Entries must be postmarked not later than midnight, September 16, 1959 and be received not later than September 30, 1959.

4. Entries will be judged on the basis of correct identification of the washing machine brand names and correct completion of the crossword puzzle.

TIES—In case of ties, tying contestants will be required to complete a statement dealing with Dash. These statements will be judged on the basis of originality, sincerity and aptness of thought. In the event of further ties, duplicate prizes will be awarded. No purchase requirement will be required for tie-breaking entries. Only one prize will be awarded to any winner or family. The judges' decision will be final. Except for incidental help from friends or family, entries (including tie-breaking entries) must be wholly the work of the person in whose name the entry is submitted and will be disqualified for professional or compensated help. The purpose of this rule is to disqualify entries prepared in whole or in part by professional or compensated contest writers, schools or services. No entries will be returned. Entries, contents, and ideas therein belong unqualifiedly to Procter & Gamble for any and all purposes.

5. The authority on the spelling and definition of words used in this puzzle has been Webster's New International Dictionary, Second Edition, Unabridged.

6. Any resident of Continental United States (including Alaska) and Hawaii may enter except employees of Procter & Gamble, its advertising agencies and their families. Contest subject to government regulations.

7. All winners or tying contestants will be notified by mail about 8 weeks after the close of the contest.